

CHEF DALE SNIFFEN RECIPE

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Date Coconut Slice With Lemon Glaze and Super Seeds **Recipe by Chef Dale Sniffen**

Pre heated oven Bake @ 160C for 20 minutes

Makes 150cm / 250cm lined tin

Prep list

- 1 cup Plain flour
- 1 teaspoon Baking powder
- 125gm Caster sugar
- 100gm Desiccated coconut
- 1 cup Chopped Dates
- 125gm unsalted Butter melted
- 1 Tbsp Golden syrup or honey
- Zest of 1 lemon, saving the juice for glaze



Method for slice base

- Sift flour, baking powder and caster sugar into a mixing bowl
- Add coconut, dates, butter, golden syrup and lemon zest
- Press slice base into a lined slice tin
- Bake for 20 minutes @160C until golden brown. Allow to cool slightly

Lemon Glaze with Super seeds

300gm Pure icing sugar (sifted to remove lumps)

20gm unsalted butter, melted

50ml Lemon juice

Whisk vigorously together to form the glaze

Pour softened glaze over the date slice, sprinkle seeds over the glaze and allow to set

Topping

Seed sister Seeds N Stuff

Extra coconut for the top (optional)