

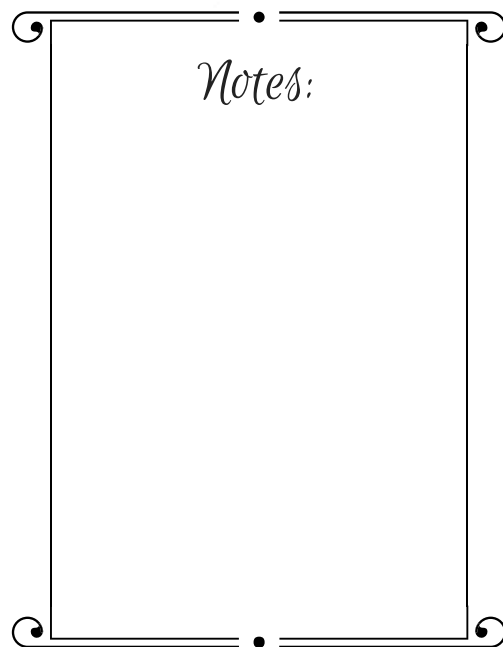
Cinnamon Jam Squares

Ingredients:

- 1 cup Margarine or butter (250g / 0.55lbs)
- 4/5 cup sugar (180g / 0.40lbs)
- 1 egg
- 1 tsp vanilla essence (5ml)
- 2 ½ cups flour (350g / 0.75lbs)
- 1 teaspoon baking powder
- pinch of salt
- 1 tsp ground cinnamon (5ml)
- ½ cup smooth apricot jam
- 1 cup desiccated coconut (75g / 2.5oz)
- Extra cinnamon for dusting

Method:

- Preheat oven to 180°C (350°F / Gas Mark 4)
- Grease a 22cm x 33cm baking tin (9" x 13")
- Cream Margarine/Butter and sugar.
- Beat egg with vanilla and add to margarine/butter mixture
- Sift flour, baking powder, salt and cinnamon.
- Add flour mixture to egg and margarine mixture.
- Mix into a soft dough.
- With clean floured hands press 2/3 of dough into base of the greased tin.
- Spread evenly with apricot jam.
- Add coconut to remaining dough and mix in thoroughly.
- Use a cheese grater to grate the dough coarsely over the top of the jam.
- Dust with a little cinnamon and bake for 20-25 minutes until golden brown
- Cut into small bars or squares and allow to cool in tin.



This recipe makes 1 tray. Perfect size for a small tea-party.
Double the recipe if you are making your family's weekly tea-time treats