



## VEGAN BERRY COCONUT SLICE

This weeks recipe of the week is another delicious vegan recipe from contributor Morag Turnbull (@aveganfeed). Using fresh berries to make your own homemade jam filling, and flaxseeds to add a little mucilage and fibre, the whole family will love this one.

### **Base**

1 cup organic unbleached white self-raising flour

½ cup organic raw sugar

2 tablespoons vegan butter ie nuttelex

1 vegan egg - 1 tablespoon flaxseeds (linseed grain) + 2 tablespoons water

1 teaspoon vanilla extract or essence

### **Berry Layer**

2 ¼ cups fresh or frozen berries\*

2 tablespoons organic raw sugar

### **Topping**

½ cup organic desiccated coconut

¼ cup organic raw sugar

**Method:**

In a bowl combine  $\frac{1}{2}$  cup raw sugar with vegan butter, mixing until pale and creamy. Add in flour, vegan egg and vanilla, mix until well combined (kneading with your hands may be needed). Grease a 24 x 16 cm, or similar, slice tin and crumble mixture in, then press the mixture into base of tin.

To make the berry layer, combine the berries with raw sugar and 4 tablespoons water in a saucepan on medium heat. Cook until the berries have reduced and the mixture is thick, about  $\frac{1}{2}$  an hour. Remove from heat and leave to cool.

Top the base with the berry mixture, spreading evenly.

To make the topping, combine coconut and sugar in a bowl.

Sprinkle over the berry layer.

Bake in a pre-heated oven at 180°C for 20 minutes.

**Inspiration:**

Instead of cooking berries and sugar, jam could be used,  $\frac{1}{2}$  to 1 cup would be suitable.

**Dairy Free | Vegan**

Visit Morag's [instagram page](#) for more vegan recipe inspiration