



**Reader's recipe**

Cherry Coconut Slice

**Best scones ever**

I couldn't believe it when I saw your recipe for lemonade scones (April 2013). I have been making my scones with lemonade for years and so has my mother. My daughter didn't believe [it] until she saw the recipe in your magazine. Now she is going to try it herself. They are the best scones ever!

**Karen Young, Eaglevale, NSW**

**Freezer pleaser**

Being a busy mum with a family, we are always looking for meals to cook for the whole family. Also, time is another issue – trying to put together meals every night. So when I discovered the section 'Serve half, freeze half' in the April 2013 edition, I was over the moon. What fantastic recipes and, by doubling the ingredients, I could freeze the other half for another night. So whenever I am busy and need a delicious meal, I will have one ready to go from the freezer.

**Tanya Hart, Dianella, WA**

**All the hard work was done**

As a very busy mum of two toddlers, I am always looking for quick and easy, yet delicious, recipes. Tired of cooking the same meals week in and week out, I absolutely loved the weekly meal planner in the April 2013 issue. All the hard work was done for me. I also really like the fact that the recipes have ingredients that are readily available and not too expensive. I will definitely be buying **recipes+** again and recommending it to others.

**Lisa Tuohey, Redland Bay, Qld**

**Just in time**

I was given a subscription to **recipes+** at the beginning of the year as an engagement present and, oh, has it come handy! I'm due to marry a Greek man that loves his food and this magazine has taught me so much! And best of all is that he loves everything I make! You're making my transition into married life so much easier!

**Carolina, Belmore, NSW**

# Your Letters

Share your ideas, hints and recipes with other readers. Each letter or recipe published on this page will receive a gift from **recipes+**

"I love making this recipe if I go to a get-together. Everyone loves it." Cathie Burges, Bunbury, WA

**Cherry Coconut Slice**

**MAKES 16 PREP 15 MINUTES + 10 TO CHILL COOK 25 MINUTES**

**+ Make ahead** Slice will keep in an airtight container at room temperature for up to 4 days.

180g dark eating chocolate

3 eggs, at room temperature, lightly whisked

2 cups desiccated coconut

1 cup caster sugar

100g packet glace cherries, finely chopped

Icing sugar, to dust

- 1 Preheat oven to 180°C/160°C fan forced. Grease and line a 30x20cm slice pan with baking paper, extending paper at long sides for handles. Place chocolate in a microwave-safe bowl. Microwave on High (100%) in 30-second bursts, stirring, until melted and smooth.
- 2 Spread melted chocolate evenly over base of prepared pan. Chill for 10 minutes or until set.
- 3 Combine egg, coconut and sugar in a bowl. Stir in cherries. Pour over chocolate in pan, level surface. Bake for 20-25 minutes or until golden. Cool completely in pan (slice will firm). Dust with icing sugar to serve.

**WRITE IN AND WIN**

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