

## Sweet Louise Cake

*Recipe by Christine Healy for Sweet Louise*

### Base

*105g butter*

*85g castor sugar*

*3 egg yolks*

*200g flour*

*1tsp baking powder*

*1 tsp vanilla essence*

In a cake mixer, cream the butter and sugar until pale then add the vanilla essence. Add the egg yolks one at a time and mix well. Gradually add the dry ingredients and mix until well combined. Line a 18 x 28 slice tin with baking paper and press the base mixture in using your fingertips. It can be quite a sticky mix so sometimes dipping your fingers into flour can help to press the mixture in evenly.

### Middle

*¾ cup raspberry jam*

*½ cup frozen raspberries – thawed*

Mash the raspberries with a fork and mix into the jam. Spread over the base.

### Meringue Topping

*3 egg whites*

*175g castor sugar*

*50g fine coconut*



*35g thread coconut*

*1 tsp vanilla essence*

In a cake mixer, whip the egg whites until soft peaks form then gradually add sugar and beat for about 5 minutes. Fold in the vanilla essence, fine and thread coconuts, and gently spread over base.

**Bake at 180C for about 30 minutes or until meringue is lightly browned.**

Makes 12 pieces.