



Macadamia shortcake slice

- * 250g butter, softened to room temperature
- * 3/4 cup castor sugar
- * 4, 60g eggs
- * 1/2 2 cups Self-raising flour, sifted
- * 200g (1, 1/2 cups) macadamia halves
- * 6 tablespoons warmed Apricot conserve
- * 1 tablespoon extra castor sugar

Preheat oven to 180°C. Grease a 30cmx20cm x 3-4cm deep pan and line the base with baking paper. Beat butter and sugar together in a bowl until thick and creamy, about 5 minutes. Beat in eggs one at a time beating well after each addition. Stir in flour and half the macadamias well to make quite a stiff mixture. Using a spatula spread half the cake mixture over the pan base. Spoon the conserve over. Spread remaining cake mixture over the conserve to reach pan sides. Sprinkle over remaining macadamias. Sprinkle over castor sugar. Bake for 25-30 minutes or until a skewer inserted comes out clean. Cover with baking paper if macadamias brown too much. Remove, stand 5 minutes before turning out onto a rack to cool. Cut into 24, 5cm squares.