



A Recipe For Sour Cream Apple Slice

Ingredients

340g packet butter cake mix

125g butter melted

300g sour cream

1 cup coconut

440g can pie apples

ground cinnamon to taste

1. Combine cake mix, coconut, butter and press into 30x20cm slice tin
2. Bake at 180°C for 10-15mins until golden brown
3. Spread apple over base while still warm, top with sour cream and sprinkle with cinnamon
4. Bake for further 15 minutes
5. Stand for 15 mins until set
6. keep refrigerated

Preparation Time 15-30 mins Serves 10