

MELISSA JONES' BOYSENBERRY TART



Serves 8-10



Prep Time 15 minutes



Cook Time 20-30 minutes



INGREDIENTS

- 425g can **Wattie's Boysenberries in Syrup**
- 1 ½ cup flour
- ½ tsp baking powder
- ½ cup coconut
- ¾ cup caster sugar
- 200g butter

METHOD

1. Drain boysenberries and set aside.
3. Preheat oven to 180°C. Grease or line a 20cm round shallow cake pan with baking paper.
4. Sift flour and baking powder into a bowl. Mix in the coconut and sugar. Rub in butter.

5. Press the three quarters of the dough into the cake pan. Spread the boysenberries over the dough and then crumble over the remaining dough.
6. Bake in the preheated oven for 20-30 minutes or until golden brown.
7. Serve the tart with cream or yoghurt.