

Gooseberry Slice

Ingredients

150g Loprofin Mix

65g caster sugar

1 teaspoon Loprofin Egg Replacer

65g butter

25g lard

Cold water to mix

4 tablespoons gooseberry preserve or tinned gooseberries

Icing sugar

17.5cm (7") shallow, square cake tin, greased

Oven temperature: 190°C/375°F/Gas Mark 5

Method

1. Combine the Loprofin Mix, caster sugar and Loprofin Egg Replacer in a large bowl.
2. Cut the butter and lard into small pieces and rub into the dry ingredients until the texture resembles coarse breadcrumbs.
3. Stir in sufficient water to give a soft manageable dough.
4. Lightly knead the dough on a sheet of greaseproof paper, for about 30 seconds, until smooth.
5. Divide the dough into two equal pieces and roll out each to fit the cake tin, place one on the base and spread the preserve or tinned gooseberries over the dough.
6. Place the remaining dough over the preserve/gooseberries and pinch around the edges, to seal. Liberally prick the surface of the dough with a fork or fine skewer.
7. Bake in a preheated oven for 20-25 minutes, until lightly golden. Remove from the tin whilst still warm and cut into slices.
8. Cool on a wire rack. If desired, lightly dust with icing sugar when cold.

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