





Bonne Maman®

## Coconut Sponge Bites

Everybody loves these classic sponge bites smothered in their favourite conserve and finished with a covering of coconut shavings – yum!

### Ingredients

140g self-raising flour

4 eggs

120g golden caster sugar

1/2 jar Bonne Maman raspberry conserve

60g desiccated coconut

Bonne Maman Bitter Orange Marmalade can be used as an alternative to Bonne Maman Raspberry Conserve. Any Bonne Maman Conserve will taste delicious with this recipe – feel free to use your favourite.

### Method:

1. Preheat the oven to 180°C/350°F/Gas Mark 4
2. Sieve the flour into a large bowl. Break the eggs into a glass bowl over a pan of simmering water and add the sugar and whisk until the mixture has doubled in volume. Remove from the heat and continue whisking until the mixture has cooled to almost room temperature,
3. Gently fold in the flour and pour the mixture into a 33 x 23 cm rectangular baking tin lined with greaseproof paper.
4. Bake for 25 minutes, then leave to cool on a wire rack. Cut the sponge into 5 x 5 cm cubes, cover each one with a thin layer of jam and roll in the desiccated coconut to serve.