



## Orange squares

A recipe by marijeincanada: [www.cookseasonal.com/recipe/287](http://www.cookseasonal.com/recipe/287)

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### Preparation

#### To prepare the filling:

1. Use a small volume of orange juice to dissolve the custard powder.
2. Bring the remaining juice to a boil.
3. Add the dissolved custard powder, return the juice to a boil and stir to thicken it.
4. Remove the orange filling from heat and allow it to cool down a little.

#### To prepare the

#### squares:

5. Combine and mix the flour, coconut, baking powder and sugar.
6. Crumble in the softened butter.
7. Lightly grease an oven-safe dish (~20x20 cm), add approximately two-thirds of the dough and press it to form the base.
8. Pour the orange filling on the base.
9. Crumble the remaining dough over the top without pressing it in.
10. Bake for 30-40 minutes at 175 degrees Celcius.
11. When finished, cut into ~5x5 cm squares.

*These squares are also delicious with cherry or blueberry fillings!*

### Ingredients

- **flour:** 2 cup
- **coconut flakes:** 2 cup (finely chopped)
- **baking powder:** 1 teaspoon
- **sugar:** 0.5 cup
- **butter:** 1 cup
- **orange juice:** 2.5 cup
- **custard powder:** 1 tablespoon

### Timing

- **Preparation time:** 15 minutes
- **Waiting time:** minutes
- **Cooking time:** 40 minutes