

Apricot and Coconut Slice

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: Apricot

Class focus: Mixing and kneading pastry



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Medium mixing bowl x 1 Small mixing bowl x 1 Serving bowl x 1 (for melting butter) Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Baking paper Deep baking tray x 1 Serving plate x 5 Kitchen tong x 5</p>	<p><i>Coconut topping:</i> 3 cups desiccated coconut 1 can condensed milk</p> <p><i>Apricot filling:</i> 8 apricots (finely chopped) ¼ cup sugar 1 tablespoons corn flour</p> <p><i>Pastry Base:</i> 3 cups plain flour 1 cup icing sugar 310g butter (melted using microwave)</p>

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine the ingredients for *Coconut Topping* in a medium mixing bowl. Set aside.
4. Combine the ingredients for *Apricot Filling* in a small mixing bowl. Set aside.
5. Combine all the ingredients for the *Pastry Base* in a large mixing bowl, stir gently then lightly knead until mixture comes together to form a dough.
6. Press the dough into the lined baking tray as the pastry base.
7. Spread the apricot filling evenly over the base.
8. Sprinkle coconut topping evenly over the fruit.
9. Bake in the **lower shelf** of the oven for 22 minutes or until the top is slightly brown. Let cool slightly and cut into 36 pieces.
10. Serve into 5 large serving plates with a kitchen tong in each.