

Apple and Blueberry Friand Slice

Season: Summer

Type: Dessert

Serves: 36 tastings

From the garden: Apple

Class focus: Cracking eggs



Equipment:	Ingredients:
Kitchen Aid mixer Small bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Corer x 1 Baking tray x 1 Baking paper Serving plate x 5 Kitchen tong x 5	4 eggs 1 $\frac{3}{4}$ cup sugar 1 bottle thickened cream (300ml) 1 $\frac{1}{2}$ cup plain flour 1 cup desiccated coconut 2 teaspoons baking powder 2 apples (cored, skin-on, finely chopped) 1 cup frozen blueberry

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a small bowl, mix together chopped apple and blueberry. Set aside.
4. Put the first 3 ingredients in the Kitchen Aid mixing bowl.
5. Beat on **speed 3** until light and fluffy, about 3 minutes.
6. Add flour, desiccated coconut and baking powder, continue beating on **speed 1** for 1 minute.
7. Pour cake mixture into a lined baking tray, scatter the fruits over the top.
8. Bake in the oven for 20 minutes or until golden brown.
9. Cut the cake into 36 pieces.
10. Serve into 5 serving plates with a kitchen tong in each.