

Raspberry Jam Coconut Slice

Season: Spring

Type: Dessert

Serves: 32 tastings

From the garden: -

Class focus: Mixing, kneading n rolling out pastry
& cracking eggs



Equipment:	Ingredients:
Large mixing bowl x 1 Medium mixing bowl x 1 Serving bowl x 1 (for melting butter) Wooden spoon x 2 Measuring cups Kitchen scale Baking paper Deep baking tray x 1 Serving plate x 5 Kitchen tong x 5	<i>Coconut topping:</i> 3 cups desiccated coconut ½ cup sugar 3 eggs <i>Pastry Base:</i> 3 cups plain flour ¾ cup icing sugar 310g butter (melted using microwave) 1 cup raspberry jam

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 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.
5. Put the pastry in a lined baking tray and use your fingers to press the pastry out to cover the base of the baking tray. You can use a rolling pin to help if you like.
6. Spread the raspberry jam evenly over the pastry.
7. Spread the coconut topping evenly over the jam.
8. 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.
9. Serve into 5 large serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Use Nuttelex.

Add the eggs at the end so Angela can take a portion of the coconut-sugar mixture without eggs to make for the vegan or dairy intolerance students.

For gluten free option:

Use the gluten free plain flour.

Interesting terms:

Interesting techniques: Mixing, kneading and rolling out pastry & cracking eggs