

# Rhubarb and Raspberry Coconut Slice

## Ingredients

1 bunch of rhubarb  
1 Tbs caster sugar  
1 TBs orange juice

90g butter at room temperature  
½ cup caster sugar  
1 egg  
¼ cup self-raising flour  
⅔ cup plain flour  
1 Tbs custard powder  
¼ cup raspberry jam

## Coconut Topping

2 eggs, beaten  
¼ cup caster sugar  
2 cup desiccated coconut

## What to do:

- 1) Preheat oven to 200c
- 2) Cut the leaves off the rhubarb. Wash the stems and cut into 2cm pieces
- 3) In a bowl mix together the rhubarb, 1 Tbs orange juice and 1 Tbs caster sugar. Transfer rhubarb to baking tray
- 4) Bake the rhubarb for 15 minutes. It should be soft and still holding its shape

### **To make the biscuit base**

- 5) Grease a rectangle lamington pan by brushing with oil. Line the pan with baking paper making sure the paper extends over the sides of the pan
- 6) Add the butter, sugar and egg to the bowl of an electric mixer. Mix on high speed until light and creamy
- 7) Sift flours and custard powder. Add to the butter mixture and mix on low-medium speed until combined
- 8) Using damp fingertips spread mixture over the base of the pan. Then flatten with a damp spatula
- 9) Bake the biscuit base for 15 minutes. The base should be firm and slightly golden
- 10) Set aside for 10mins to cool

### **To make coconut topping**

- 11) Add beaten eggs, caster sugar and coconut to a bowl and mix together with a spoon
- 12) Once cooled, spread biscuit base with jam
- 13) Arrange the rhubarb over the jam. Spread the coconut topping over the rhubarb and press it down so it sticks together
- 14) Bake slice for about 25
- 15) Cool in the pan before cutting into squares
- 16) Serve and enjoy

**Note:** Any sweet jam can be used. The cooked rhubarb can be substituted for any frozen or fresh berries, or fresh stone fruit. Cherry jam, fresh plums and cherries is a nice combination. I used mandarin juice instead of orange juice



## Bonus Creative Activity

It's June! The beginning of Winter. The days are cold. Rain is falling. The sun sets earlier. Snow will fall soon.

This week's bonus Kitchen Garden Activity is to draw a 'Winter Garden Scene'. Think about what's growing in the garden. Think about cool colours and how you feel during the colder months. Some garden produce you could include in your drawing:



Remember to include 'Winter' as the heading. Write your name and class on your drawing. Upload your drawing to Seesaw.

Most of all, have fun and be creative 😊