

# Nectarine and Custard Slice

## Ingredients:

- 1 cup rolled oats
- 1 cup wholemeal plain flour
- ¼ cup brown sugar
- 1 tea spoon cinnamon
- 120g butter
- 1 egg
- 2 nectarines
- 1 table spoon rolled oats extra

## Custard filling

- ¼ cup custard powder
- 1 ¼ cup milk
- 2 table spoon maple syrup

## What to do:

- 1) Pre heat oven to 180c, grease and line cake tins.
- 2) Measure oats, flour, sugar, cinnamon and butter into a food processor and buzz until mix looks like bread crumbs.
- 3) Add egg yolk and 2 table spoons of cold water and buzz again to bring mix together.
- 4) Put aside ¼ of the oat mixture in a bowl.
- 5) Press remaining mixture over base of prepared cake tins, use the back of a spoon to smooth the surface.
- 6) Bake for 10mins.
- 7) Meanwhile, make the custard filling. Measure custard powder into a saucepan.

- 8) Add a little of the milk to make a paste.
- 9) Gradually add remaining milk, stir in maple syrup.
- 10) Heat custard over medium heat, cook stirring constantly until mixture boils and thickens.
- 11) Pour custard filling over base. Arrange nectarine slices over custard.
- 12) Combine extra oats with oat mixture and sprinkle over slice.
- 13) Bake for 30mins.