

INGREDIENTS

220 g butter

1 cup caster sugar (1st measure)

1 tsp vanilla essence or extract

2 cups self-raising flour

½ cup desiccated coconut

½ cup shredded coconut

8 feijoas (peeled and sliced)

1 apple (peeled and diced)

¼ cup caster sugar

½ tsp cinnamon

TO SERVE

Icing sugar for dusting

Whipped cream or ice-cream (optional)

INSTRUCTIONS

1. Preheat the oven to 180°C. Grease and line the base of a slice tin around 18cm x 26cm, or similar
2. Cream butter and first measure of sugar with an electric beater until pale and fluffy, add vanilla and beat well. Using a spatula, stir in flour and desiccated coconut to form a soft dough
3. Divide mixture into thirds, then combine two of the quantities to make a larger portion and set one third to the side
4. Press the larger amount into the base of the lined slice tin and smooth with wet fingertips or the back of a wet spoon.
5. Bake for 10-12 minutes until just starting to turn golden, remove from oven
6. Add the shredded coconut to the remaining dough and mix well, then chill in the fridge for 10 minutes
7. Toss feijoas and apples with the second measure of sugar and the cinnamon. Arrange evenly over the partially cooked base, then crumble over the chilled coconut dough
8. Return to the oven for 25-30 minutes until golden and puffed
9. Dust with icing sugar and serve warm with ice cream/cream, or allow to cool and serve as a slice

SUMMERSET
*Cooking
WITH A
Master Chef*



Feijoa and Apple Crumble Slice



12 servings



45 minutes

In autumn feijoas and apples cover the grounds of many a NZ garden - and what better way to put them to good use than by making this delicious crumble slice.

Great served warm as a dessert with cream or ice-cream, or cold as a slice with a cup of tea or coffee - either way this recipe is sure to be a hit!