



FEIJOA CRUMBLE SHORTCAKE

Season:	Autumn
From the garden:	Feijoa, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	England/New Zealand
Serves:	15 pieces or 30 tastes
Source:	newworld.co.nz

Equipment

- *chopping board and knife
- *mixing bowls and spoon
- *scales
- *measuring cup and spoons
- *tea spoons
- *slice tin
- *whisk

Ingredients

- *8-10 medium to large feijoas
- *180 g butter or margarine
- * $\frac{3}{4}$ cup + 2 Tbsp sugar
- *2 eggs
- *2 $\frac{1}{2}$ cup self raising flour
- *1 $\frac{1}{2}$ cup desiccated coconut
- *pinch of salt

Method

1. preheat oven to 180 degrees
2. melt butter in the microwave
3. break eggs into the bowl with the butter and whisk to combine
4. add $\frac{3}{4}$ of sugar, flour, coconut and a pinch of salt and mix
5. evenly press $\frac{2}{3}$ of the mixture into a lined slice tin
6. cut the feijoas in half and scoop out the flesh
7. toss the feijoas with the remaining 2 tbsp of sugar and spread over the shortcake base

8.crumble the remaining mixture over the feijoas

9.bake for 25-30 minutes until golden brown

10.dust with icing sugar before serving

Skills: *measuring, chopping, mixing*