



COCONUT SLICE WITH CITRUS SYRUP

Season: Winter
From the garden: Lemon, orange, grapefruit
Type: Dessert
Difficulty: Easy
Country of origin:
Serves: 30 tastes
Source: womansweeklyfood.com.au

Equipment

- *chopping board and knife
- *grater and juicer
- *hand mixer
- *mixing bowl and spoon
- *scales
- *measuring cups
- *spatula
- *slice tin

- *small saucepan

Ingredients

For the slice:

- *juice and zest of one lemon
- *155 g softened butter or margarine
- *2 eggs
- * $\frac{3}{4}$ sugar
- *1 $\frac{1}{4}$ cup desiccated coconut
- *1 cup self raising flour
- *pinch of salt

For the syrup:

- *1 orange
- *1 grapefruit
- * $\frac{1}{4}$ cup sugar

Method:

1. preheat the oven to 180 degrees

2.zest and juice the lemon

3.measure the margarine and sugar into a bowl and whisk with an electric mixer until pale and fluffy

4.add the eggs one at a time and whisk to incorporate

5.add the lemon juice and zest, salt, coconut and flour and mix with a wooden spoon until combined

6.spread the mixture into a lined slice tin and bake for around 20 minutes

7.while the slice is in the oven, zest and juice the orange and grapefruit. We need around ½ cup of juice

8.combine the juice, zest and sugar in a small saucepan and simmer for around 5 minutes

9.remove the slice from the oven, poke small holes into it with a fork and pour the syrup over

10.let the slice cool before cutting up

Skills: *measuring, chopping, grating, juicing, w*