



# RHUBARB AND COCONUT SLICE

**Season:** All year  
**From the garden:** Rhubarb, eggs  
**Type:** Dessert  
**Difficulty:** Easy  
**Country of origin:**  
**Serves:** 30 small pieces  
**Source:** [taste.com.au](http://taste.com.au)

## Equipment

- \*chopping board and knife
- \*mixing bowls and spoons
- \*food processor
- \*measuring cup and spoons
- \*baking tray
- \*spatula
- \*whisk
- \*rolling pin

## Ingredients

- \*approx. 12 stalks of rhubarb
- \*150 g butter or margarine
- \*1 cup plain flour
- \*1 cup sugar plus 2 tbsp
- \*2 cup shredded coconut
- \*2 eggs

## Method

1. preheat oven to 180 degrees
2. cut the butter into cubes
3. add the butter, flour and ½ cup of sugar into the food processor

4. blitz until the mixture forms crumbs. Add a tbsp of water till it forms a ball
5. on a floured surface roll the dough to flatten it
6. transfer to a baking tray and using floured hands press it into the baking tray. It should fit a tray around 15x30 cm
7. place in the oven to bake for 15 minutes
8. wash the rhubarb and chop into 3 cm long pieces
9. place rhubarb onto another baking tray and sprinkle with 2 tbsp of sugar
10. place it into the oven to bake for 10 minutes
11. add the eggs and the other  $\frac{1}{2}$  cup of sugar into bowl and whisk
12. add coconut and mix well
13. remove pastry and rhubarb from the oven
14. spread the rhubarb on top of the pastry
12. spread the egg and coconut mixture on top of the rhubarb
12. place the tray back into the oven and bake for 15 minutes until browned on top
13. remove from the oven and let it cool
14. cut into squares

Notes:

Skills: measuring, *mixing*, *cutting*, *whisking*