

Rhubarb and coconut slice

You will be using an electric mixer today so please remember the safety rules

Ingredients

4 stalks of rhubarb freshly harvested from our garden

1 cup of desiccated coconut ****what does desiccated mean?**

1 egg, separated

100g of butter at room temperature

$\frac{3}{4}$ cup caster sugar

$\frac{2}{3}$ cup plain flour ...this means $\frac{2}{3}$ rds not 2 – 3 cups

$\frac{1}{4}$ cup SR flour

Method

Pre heat oven to 160.

Line oven tray with baking paper.

Wash and dry the freshly harvested rhubarb.

Remove the leaves...these are not to be eaten, we only eat the stalks. Place stalks in the bin, they are not for the chooks to eat.

Cut the stalks into 1cm pieces.

Place in a single layer in an ovenproof dish, sprinkle with 1 Tbsp of the sugar ..(not all of it)

Separate the egg, keep the egg white for later use.

Place the butter and $\frac{1}{4}$ cup of the sugar (...not all of it..) in the mixer bowl. Mix on medium speed until it is light and creamy.

Add the egg yolk, using a wooden spoon combine.

Sift the flour over the mixture and using a wooden spoon, mix until a dough is formed.

Press into the base of the oven tray.

Place in oven and cook for 20 minutes.

Place the rhubarb in the same oven , cook for 15 minutes or until tender.

Meanwhile, beat the eggwhite, coconut and remaining sugar in a medium bowl.

Spread the rhubarb over the base, sprinkle over the coconut mixture.

Return to oven and bake for another 15 minutes.