

Nectarine Crumble Bars

Serves: 32 tastings



From the garden: Nectarine & egg

<p>Equipment:</p> <ul style="list-style-type: none">• Medium bowl x 1• Small bowl x 1• Wooden spoon x 1• Butter knife x 1• Chopping boards and knives• Measuring cups• Measuring spoons	<p>Ingredients:</p> <p>Crust & topping:</p> <ul style="list-style-type: none">4 ½ cups plain flour1 cup white sugar1 ½ teaspoon baking powder¼ teaspoon salt350g butter1 large egg <p>Filling:</p> <ul style="list-style-type: none">10 Nectarines (chopped)¾ cup plain flour¾ cup white sugar
--	--

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix together flour, sugar, baking powder and salt in a medium bowl.
4. Add in butter and use a butter knife to cut in the butter or rub in the butter with fingers until it resembles crumbs.
5. Add egg and mix well. **The mixture will be crumbly.**
6. Pat half of the crumbly mixture into the lined baking tray as the crust. Set aside while you prepare the filling.
7. Mix all the ingredients for filling in a small bowl.
8. Spread the filling mixture evenly over the crust.
9. Pour the remaining crumbly mixture over the filling and gently even it out.
10. Bake in the **lower shelf** of the oven for 25 minutes or until the top is slightly brown. Let cool slightly and cut into 32 pieces.
11. Serve into 5 large serving plates.