Nectarine Crumble Bars

Serves: 32 tastings

From the garden: Nectarine & egg

Equipment:
- Medium bowl x 1
- Small bowl x 1
- Wooden spoon x 1
- Butter knife x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons

Ingredients:

Crust & topping:
- 4 ½ cups plain flour
- 1 cup white sugar
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- 350g butter
- 1 large egg

Filling:
- 10 Nectarines (chopped)
- ¾ cup plain flour
- ¾ 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.