

# Apricot Crumble Bars

**Season:** Autumn

**Type:** Dessert

**Serves:** 32 tastings

**From the garden:** Apricot

**Class focus:** Rubbing butter into the flour, cutting apricot & cracking egg



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking paper Deep baking tray x 1 Serving plate x 5 Kitchen tong x 5</p>	<p><i>Crust &amp; topping:</i> 4 ½ cups plain flour 1 cup sugar 1 ½ teaspoon baking powder ¼ teaspoon salt 350g butter (cubed – 1cm)</p> <p>1 egg</p> <p><i>Apricot Filling:</i> 8 apricots (roughly chopped) ¾ cup plain flour ½ cup sugar</p>

## What to do:

1. Heat oven to 180C.
2. Wash the apricots.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients for the *Apricot Filling* in a small mixing bowl. Set aside.
5. Put the first 5 ingredients in a large mixing bowl, rub in the butter with fingers until it looks like crumbs.
6. Add egg and mix well with a wooden spoon. *The mixture will be crumbly.*
7. Press half of the crumbly mixture into a lined baking tray as the crust.
8. Spread the apricot mixture evenly over the crust.
9. Pour the remaining crumbly mixture over 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 with a kitchen tong in each.

## For vegan / dairy intolerance option:

- Use Nuttelex.
- Add the egg at the end and get Angela to take a portion out without egg for the vegan or dairy intolerance students.

## For gluten free option:

Use gluten free plain flour.

Interesting terms:

Interesting techniques: Rubbing butter into the flour, cutting apricot & cracking egg