

BAKED PEACHES WITH COCONUT AND BROWN SUGAR

Equipment needed –

Medium bowl, measuring spoons, measuring cups, baking tray, baking paper, small knives, chopping boards and 28 small plastic bowls.

Ingredients from the Garden –

- 12 -14 ripe peaches

Ingredients from the Pantry –

- 2/3 cup of brown sugar
- 3 teaspoons of vanilla extract
- 1 cup of coconut
- Vanilla yoghurt for serving

What to do –

1. Preheat the oven to 180°C. Line 2 baking trays with baking paper.
2. Cut the peaches into half and remove the stones.
3. Arrange the peaches over the baking tray, flesh side up.
4. In a medium bowl, measure out the sugar.
5. Measure out the shredded coconut and add to the bowl with the sugar.
6. Measure out the vanilla and add to the bowl with the coconut and sugar.
7. Using clean fingertips, rub the coconut, sugar and vanilla together to combine.
8. Spoon the coconut mixture into the centre of each peach.
9. Bake in the oven for 20 minutes.
10. Arrange 14 small plastic bowls over the bench top.
11. Once the peaches have cooked, place one peach half in each bowl.
12. Serve with a dollop of vanilla yoghurt.

Serves –

- 28 students.