

NECTARINE SLICE

Equipment needed –

Measuring spoons, measuring cup, electric scales, electric mixer, measuring jug, large bowl, large baking dish, baking paper, small knife, chopping board and a sieve.

Ingredients from the Garden –

- 2 nectarines, thinly sliced
- 1 egg

Ingredients from the Pantry –

- 60 grams of butter
- 2/3 cup of brown sugar
- 1 teaspoon vanilla essence
- 1 cup of self-raising flour
- 1 teaspoon of mixed spice
- 100ml of sour cream
- 1 tablespoon of milk
- Ground cinnamon to sprinkle
- Caster sugar to sprinkle

What to do –

1. Preheat the oven to 180°C. Grease and line the baking dish with baking paper.
2. Using the electric scales, measure out 60 grams of butter. Place in the bowl of the electric mixer.
3. Measure out 2/3 cup of brown sugar and 1 teaspoon of vanilla essence into the bowl with the butter. Mix until pale and creamy.
4. Add the egg and mix until well combined.
5. Measure out 1 cup of self-raising flour and sift into the large bowl.
6. Measure out 1 teaspoon of mixed spice and sift into the bowl with the flour, mix and set aside.
7. Measure out 100 ml of sour cream into a measuring jug. Add 1 tablespoon of milk, mix to combine.
8. With the mixer speed on low, add a little of the flour mixture into the egg mixture. Add a little of the sour cream mixture in with the egg mixture. Keep alternating like this in batches, finishing with the flour mixture.
9. Pour the batter into the prepared pan and smooth the surface.
10. Arrange the nectarines on top. Sprinkle with the cinnamon and sugar and bake for 35-40 minutes or until a skewer inserted into the middle comes out clean. Set aside in the pan for 5 minutes before cooling on a wire rack. Dust with icing sugar, cut into small pieces and serve

Serves –

- 28 students.

