

GARDEN TO TABLE

RECIPE: APRICOT CONDENSED MILK SLICE - Al Brown

VOLUNTEER NOTES: Focus on **measuring skills**.

Use electronic scales to measure solids in grams (g) and metric measuring spoons and cups accurately.
Discuss words in **bold**

What to collect	Ingredients
Metric measuring spoons and cups Chefs knives Electronic scale Chopping boards grater Baking paper Baking tin Large mixing bowl Food processor or bag and rolling pin	150 g butter, melted $\frac{3}{4}$ Can Condensed Milk 1 Cup Shredded Coconut 1 $\frac{1}{2}$ packet Malt Biscuits, crushed 1 Orange (zest only) 1 Cup dried apricots, finely diced Icing: 2 Cups Icing Sugar 30 gm Butter 1 Orange (zest) 2 to 3 Tbl Orange Juice $\frac{1}{4}$ Cup Shredded Coconut (toasted)
1. Grease and line a 20cm x 30 cm slice tin. 2. Place the butter in a small saucepan and gently melt on the stovetop 3. Put the biscuits in the food processor and pulse until they look like breadcrumbs 4. Zest the orange	

5. Finely **dice** the apricots
6. **Combine** all ingredients in a large mixing bowl.
7. **Press** into the lined tin and refrigerate until firm.
8. Sift icing sugar into a small heatproof bowl. Stir in butter, orange zest and enough juice to make a stiff paste. Stir icing in its bowl over hot water until it has a spreadable consistency. Evenly spread over the base and sprinkle with toasted coconut. Allow icing to cool before you hack into it!