

# Cherry Coconut Bars

**Season:** Autumn

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** Cherry

**Class focus:** Mixing and kneading pastry



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Large mixing bowl x 1            Medium mixing bowl x 1            Small mixing bowl x 1            Serving bowl x 1 (for melting butter)            Wooden spoon x 2            Chopping boards and knives            Kitchen scale            Measuring cups            Measuring spoons            Baking paper            Deep baking tray x 1            Serving plate x 5            Kitchen tong x 5</p>	<p><i>Coconut topping:</i>            4 cups desiccated coconut            1 can condensed milk</p> <p><i>Cherry filling:</i>            24 cherries (seeded and finely chopped)            ¼ cup sugar            1 tablespoon corn flour</p> <p><i>Pastry Base:</i>            3 cups plain flour            1 cup icing sugar            310g butter (melted using microwave)</p>

## What to do:

1. Heat oven to 200C.
2. Wash the cherries.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine the ingredients for *Coconut Topping* in a medium mixing bowl. Set aside.
5. Combine the ingredients for *Cherry Filling* in a small mixing bowl. Set aside.
6. Combine the ingredients for *Pastry Base* in a large mixing bowl, stir gently then lightly knead until mixture comes together to form a dough.
7. Press the dough into a lined baking tray.
8. Pour the cherry filling over and spread evenly.
9. Then sprinkle with the coconut mixture .
10. Bake in the **lower shelf** of the oven for 22 minutes or until the top is slightly brown. Let cool slightly and cut into 36 pieces.
11. Serve into 5 large serving plates with a kitchen tong in each.