



## Feijoa, Ginger & Coconut Crumble Shortcake

Thanks Mum for this little tasty gem to help use our Feijoa crop. Serve with vanilla coconut ice-cream for a tasty desert.

**Serves: 4, Prep time: 00:30, Cook time: 00:30**

### Instructions

Heat oven to 180 degrees. Grease and line a 20cm diameter round cake tin

Melt the coconut oil and stir in the brown sugar then remove from the heat and cool.

Use an egg substitute for equivalent of 1 egg (we use Pantry Essentials Egg Substitute - for each egg you use 2 tsp of the substitute and 30mls of water) and mix with oil and sugar.

Add the flour, coconut, and ginger.

Press 2/3 of the dough into the prepared tin and arrange the feijoa pulp slightly mashed evenly over the base.

Crumble the remaining dough over the feijoa.

Mix the cinnamon with another 1 Tsp of brown sugar together and sprinkle over

### Ingredients

- 0.5 cups Coconut Oil
- 0.33 cups Sugar, brown
- 1 Eggs, Or egg substitute
- 1 1/4 cups Self Raising Flour
- 1 cups Coconut, desiccated
- 2 teaspoon Ground ginger
- 0.5 teaspoon Cinnamon
- 10 Feijoa, flesh, raw

the top.

Bake for 30min.

Remove and let cool for 15min, slice and  
serve warm with coco-nut ice-cream or  
put in fridge and enjoy chilled.&nbsp;

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