

## SAUNDERS' MALT EXTRACT



Preparation

15  
MINS

Cook Time

40  
MINS

Makes

16

Difficulty

MEDIUM

# MALTED BERRY AND RHUBARB SLICE

A classic slice filled with a delicious gently cooked strawberry, rhubarb and Saunders' Malt Extract filling, also flavouring the pastry. Frozen strawberries can be used instead of fresh here as well.

## INGREDIENTS

### Filling

- 1 bunch (approx 300g) chopped rhubarb
- 1 (250g) punnet strawberries, hulled and chopped
- 1/3 cup white sugar
- 1 tbsp lemon juice or water
- 1 tbsp cornflour or tapioca starch
- 1 tbsp Saunders' Malt Extract

### Pastry

- 125g butter, plus extra for greasing
- 1 cup self-raising flour
- 1/2 cup plain flour
- 1/2 cup caster sugar
- 1/2 cup milk
- 1 egg, lightly beaten
- 2 tsp Saunders' Malt Extract

### To Serve

- 1 tbsp icing sugar, optional

## METHOD

- 1** For the filling, combine rhubarb, strawberries and sugar in a small saucepan. Stir for 10 minutes over medium heat until rhubarb is tender. Mix together lemon juice or water and cornflour, then stir into fruit mixture. Stir for 2 minutes over heat until mixture boils and thickens. Remove from heat and add Saunders' Malt Extract. Set aside to cool.
- 2** Preheat oven to 180°C. Line a 23cm square baking tin with baking paper.
- 3** Place chopped cold butter, flours and sugar in a food processor and process until crumbly.
- 4** Whisk milk and egg in a jug then add to flour mix along with Saunders' Malt Extract. Pulse until a dough forms. Place two thirds of the mixture into the prepared tin flatten and spread with a spoon.
- 5** Pour the fruit mixture on top. Place flattened chunks of remaining pastry, on top of the mixture. Bake for 45 minutes.
- 6** Remove from oven and cool in the pan on a wire rack for 30 minutes. Cool completely before cutting into squares and dusting with icing sugar, if using.
- 7** Store in the fridge for up to 3 days.

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