

# HOW TO

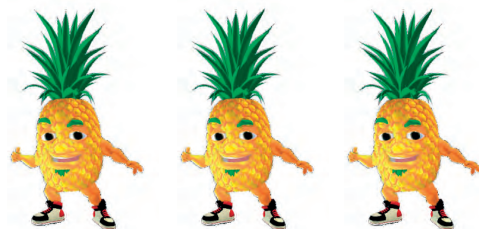
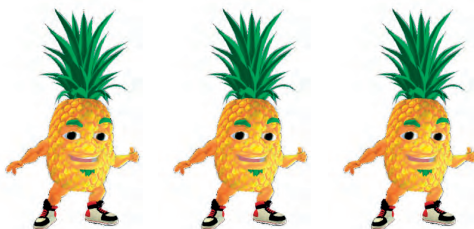
## Make Pineapple slice

### INGREDIENTS:

40 g butter  
½ cup castor sugar  
2 eggs  
1 teaspoon vanilla extract  
1 cup self raising flour  
Custard filling  
440g can crushed pineapple  
( drain and reserve juice)  
¼ cup custard powder  
Topping  
2 cups milk  
1/3 cup cornflour  
1 tablespoon sugar  
1 teaspoon vanilla extract  
½ cup of desiccated coconut  
(lightly toasted)

### METHOD:

Preheat oven to moderate.  
Lightly grease pan.  
Beat butter and sugar together until light and fluffy beat in eggs and vanilla.  
Fold in flour and spread mixture into pan.  
Bake for 12 -15 minutes cool in pan.  
Custard filling in a small pan combine pineapple juice and custard until smooth.  
Stir over medium heat until boiling add pineapple.  
Simmer 4-5 minutes until thick.  
Spread over cooked cake and chill until firm.  
Combine milk cornflour sugar and vanilla until smooth  
Stir over low heat for 3-5 minutes until boiling and thickened cool.  
Spread over chilled custard and sprinkle with coconut chill until firm then serve.



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