

FML

Food's my life!

Apricot & Almond Muesli Slice

150g unsalted butter

2 tbsp golden syrup

½ cup plain wholemeal flour

1 tsp baking powder

½ cup desiccated or shredded coconut

½ cup brown sugar

½ cup quick oats

¾ cup finely chopped dried apricots

¾ cup slivered almonds chopped finely

1. Heat oven to 180 degrees Celsius and line a 20x20cm slice/cake tin with baking paper
2. Melt butter and golden syrup in a small saucepan over a med-low heat
3. In a large bowl, whisk flour and baking powder together, mixing thoroughly
4. Add all other dry ingredients and give them a mix
5. Add butter mixture to dry mixture and combine
6. Press mixture firmly into prepared slice tin and bake for 15-18 mins
7. Allow the slice to cool, refrigerate for 2 hours, then slice and enjoy!

****NOTE**** You can get a little experimental with this recipe and try different combinations of nuts and dried fruits if desired.