



Biscoff Oat Slice

Base

125g unsalted butter
150g Biscoff spread
150g golden syrup
250g oats

Topping

150-200g white chocolate melts
2 tbsp Biscoff spread

1. Line a small slice tray (27 x 13cm or 20 x 20 square tin) with baking paper and pre-heat oven to 160 degrees Celsius
2. In a mixing bowl, add the oats
3. Place butter, Biscoff and golden syrup in a small saucepan and heat on medium, stirring until melted
4. Add melted ingredients to oats and mix thoroughly, then press into lined tray
5. Bake for 20-25 minutes, then remove from oven and allow to cool
6. To make topping, place white chocolate and extra Biscoff in 2 separate bowls and microwave until melted
7. Pour the chocolate over the slice and use the back of a spoon to spread evenly over slice
8. Finally, drizzle melted Biscoff onto slice and use a skewer or toothpick to drag through the Biscoff drizzle in a swirling motion, to create a marbled effect
9. Refrigerate, then cut into pieces