



Homemade muesli slice

125g butter

1/2 cup brown sugar, packed

1-2 tablespoons honey

1 & 1/2 cups rolled oats

1/2 cup self-raising flour

1 & 1/2 cups mixed dried fruit

(or sultanas, dried apricots, chopped dates etc.)

1/3 cup desiccated coconut

Preheat oven to 160C. Grease a small slice tray and line the base and sides with baking paper, making sure the baking paper extends past each edge by at least 5cm (to help lift the slice out once cooled). Melt butter, sugar and honey in a medium saucepan over medium heat until sugar is dissolved. Remove from heat, add remaining ingredients and mix well. Press mixture firmly into slice tray and bake for 30-40 minutes or until turning golden on top. Cool slice in pan before cutting into squares.

Recipe source : The Australian Women's Weekly Little Squares & Slices