

Museli Slice

(serves 2 to 4)



Ingredients:

1 cup untoasted museli
1 cup self raising flour
1 cup rolled oats
 $\frac{3}{4}$ cup shredded coconut
125 grams dried apricots
 $\frac{1}{2}$ cup brown sugar
185 grams margarine
3 tablespoons golden syrup
1 egg

Method

Preheat oven at 180°C. Line a baking tray (approximately 20cm x 10cm) with baking paper. Dice up apricots into small pieces and add to a mixing bowl. Add the museli, self raising flour, rolled oats, coconut and brown sugar into the mixing bowl with the apricots. Mix together. Melt the margarine and the golden syrup on low heat in the microwave and pour over the museli mixture. Mix together. Beat the egg and add to the museli mixture (once cooled) and mix in well. Lay the museli mixture down on the baking tray with the baking paper and press down till tight and even. Bake in oven for 20 minutes and let cool. Cut into desired pieces with a sharp knife. Place in an air tight container.