

MUESLI BAR SLICE WITH YOGHURT DRIZZLE

A perfect back to school snack!

EASY	10 MINS	20 MINS	8

Ingredients

- 125g butter
- 1/2 cup raw sugar
- 1/4 cup CSR Golden Syrup
- 1 cup rolled oats (not instant)
- 1/4 cup dried blueberries
- 1/4 goji berries
- 1/2 cup JC's Dried Cranberries
- 1/2 cup diced dried apricot
- 1/2 cup Tas Taste Self-Raising Flour
- 1 tbsp sesame or chia seeds

Yoghurt Drizzle

- 1 cup icing sugar
- 1 tbsp Tamar Valley Natural Yoghurt
- 1/2 tsp lemon juice

Instructions

1. Preheat oven to 180°C. Grease and line a 20cm x 30cm slice tray with baking paper.
2. Combine the butter, sugar & syrup in a small saucepan over low heat and cook, stirring, until the butter has melted.
3. Place the oats, dried fruit, sesame(chia) seeds, & flour in a large mixing bowl and stir to combine
4. Add the butter and syrup mixture to the oat mixture and combine. Press into the base of your prepared slice tin. A silicone spatula won't stick and makes it easy to push the mix into the corners of the tin.
5. Bake for 20 to 25 mins or until golden. Allow the slice to cool in the tin completely before cutting it into slices to serve.
6. Drizzle generously with the yoghurt drizzle & garnish with fruit & coconut optional.