

Breakfast slice

Makes 16 Preparation 15 Minutes

Cooking 25 Minutes



125g butter

½ cup chopped dates

2 tablespoons honey

1 cup cornflakes

¾ cup rolled oats

½ cup shredded coconut

½ cup self-raising flour sifted

½ cup finely chopped dried apricots

1/3 cup brown sugar

1. Preheat oven to 180 degrees c. Lightly grease an 18 x 28cm slice pan. Line base and two long sides with baking paper extending 2cm above edge of pan.
2. In a small saucepan, combine butter, dates and honey. Bring to the boil on high. Reduce heat to low and simmer 1 minute.
3. In a large bowl, combine cornflakes, oats, coconut, flour, apricots and sugar. Pour over butter mixture, mixing until combined.
4. Press mixture firmly into prepared pan. Bake 15-20 minutes until golden.
5. Cool in pan. Cut into squares. Store in an airtight container.

This slice is best cut while still slightly warm.