

Crunchy apricot slice

Makes 20 Preparation 10 MINS

Cooking 25 MINS

125g butter, melted

1 egg

1 tablespoon honey



1 cup self-raising flour

1 cup roughly chopped dried apricots

½ shredded coconut

½ cup brown sugar

1 cup cornflakes

1. Preheat oven to moderate. 180 degrees C. Lightly grease and line an 18 x 28cm slice pan with baking paper.
2. In a small bowl, whisk butter, egg and honey together.
3. Sift flour into a large bowl. Stir in apricots, coconut and sugar. Pour in butter mixture, mixing well.
4. Spoon mixture into pan. Sprinkle cornflakes evenly over mixture. Bake for 20-25 minutes, until golden. Set aside to cool completely. Cut into squares and store in an airtight container in fridge for up to 1 week.

Substitute apricots with a different favourite dried fruit like sultanas.