

OAT MUESLI SLICE

1 cup plain flour

1 teaspoon baking powder

½ teaspoon bicarb soda

½ cup raw sugar

1 tablespoon honey

2 cups rolled oats

150g butter

2 handfuls raisins or sultanas



Cover the raisins or sultanas with water. Soak for 30 mins, then drain.

Pre heat oven to 180 degrees.

Combine all dry ingredients in a bowl, and stir the raisins or sultanas through.

Melt butter and stir in honey until combined. Pour the wet ingredients into the dry and mix well.

Press into a lined slice tray and bake for 20 mins or until just brown. Cool, then carefully cut into slices.

Source: therootcause.com.au