


# Honey Oat Slice

**Rating:**   
**Created by:** QAST  
**Total time:** 35 min  
**Preparation:** 10 min  
**Cooking:** 25 min  
**Serves:** 16  
**Category:** Snacks  
**Tags:** Vegetarian

## Ingredients

1.75 cup Rolled oats  
1 cup Self raising flour  
0.33 cup Brown sugar  
0.33 cup Honey  
6 tbsp Margarine  
1 unit Egg  
0.75 cup Dried fruit medley or sultanas

## Method

1. Preheat oven to 180°C and grease a baking tray with cooking spray.
2. In a large mixing bowl combine all dry ingredients.
3. Melt margarine with honey and add along with beaten egg and fruit to dry ingredients. Combine well.
4. Spread evenly onto the tray and bake 20 to 25 mins or until golden brown.
5. Cut when cool.

## Recipe description

Crunchy slice baked fresh in the tuckshop.

## Variations

This crumbly slice is also ideal for freezing or using as a crumble topping on apple crumbles or as a crunchy addition to flavoured yoghurts.

