Apricot and Oat Slice

**Difficulty:** Easy

**Recipe source:** www.kidspot.com.au

**Equipment:**
- 20 cm square baking tin
- Jug
- Whisk
- Measures
- Mixing bowls
- Spatula
- Knives

**Ingredients:**
- Canola oil spray
- 1 cup plain wholemeal flour
- 1 teaspoon baking powder
- ½ cup brown sugar
- 50 grams oats
- ¾ cup finely chopped dried apricots
- 2 tablespoons desiccated coconut
- 50 grams butter, melted
- 1 Tablespoon honey
- 2 eggs lightly beaten

**What to do:**

Preheat oven to 170C. Spray a 20cm square baking tin with oil.

Combine flour, baking powder, sugar, oats, apricots and coconut in a large bowl.

Lightly beat the eggs in a jug and whisk in the melted butter and honey.

Combine wet and dry ingredients together and spoon into prepared tin. Smooth top with a spatula.

Bake in oven for 20 – 25 minutes or until firm.

Cool completely before cutting into pieces.

**Notes:** This recipe is suitable to freeze or may be stored in an airtight container for up to one week.