

# Honey Oat Bars (a.k.a. Steve's Slice)

**Makes:** 24      **Preparation time:** 15 minutes      **Cooking time:** 30 minutes  
**Recipe source:** The Big Book of Beautiful Biscuits

## Ingredients:

1 cup (90g) rolled oats  
1 cup (160g) sultanas  
½ cup (80g) wholemeal self-raising flour  
½ cup (110g) raw sugar  
½ cup (45g) coconut  
150g butter, \*melted  
1 tablespoon honey

## Equipment Required:

Medium bowl, measuring cups, knife (to level ingredients when measuring and to cut butter), sieve, scales, chopping board, small bowl, measuring spoons, spoon, scraper, slice tin, baking paper.



## What to do:

1. Preheat oven to 180 °C.
2. Line your slice tin with baking paper.
3. Combine rolled oats, sultanas, sifted flour, raw sugar and coconut in a medium bowl.
4. Stir in melted butter and honey.
5. Press mixture into slice tin.
6. Cook for 30 minutes.
7. Cool in the tin, then cut into 18 or 24 pieces.



## Notes:

- \* denotes Adult supervision required.
- A slice tin is roughly 19cm x 29cm. It doesn't need to be exact.
- \*Butter could be melted in a small bowl in the microwave or in a small pot on the stove.
- A great variation is to replace half of the sultanas with dried apricots. Instead of 1 cup of sultanas, use ½ cup sultanas and ½ cup of chopped dried apricots.
- a.k.a. stands for "also known as" ... My husband loves this recipe so much that in our house we call it "Steve's Slice". I hope you enjoy it as much as he does 😊