



Rosie's Oat & Apricot Bar

Sailing our fireball with friends at Abersoch dinghy week always makes us hungry.

Thank-you Rosie for baking this it lasted most of the week!

Ingredients

- 8oz dried apricots (chopped) (dried dates work well too!)
- 9fl oz water boil with apricots for 10 mins
- 6oz plain flour and 1/2tsp baking powder
- 3 1/2oz rolled oats
- 6oz brown sugar

Instructions

1. 6oz butter, rub into flour, BP, sugar and oats
2. Grease 8" x 8" tin and press ½ mix into tin then spread apricot mix on top
3. Sprinkle rest of mixture on top
4. Bake for 40-45 mins at 180c until golden brown
5. Cut into slices (16)