

APRICOT MUESLI SQUARES/BARS

<i>Ingredients</i>	<i>Equipment</i>
150 Grams Butter	Chopping Board
2 Tablespoons Golden Syrup	Knife
2 Eggs	Large Mixing Bowl
200 Grams Dried Apricots	Small Saucepan
½ Cup Caster Sugar	Wooden Spoon
1 ½ Cups Nut Free Muesli	Rubber Spatula
1 Cup Self Raising Flour	Lined Lamington Tray
2 Tablespoons Desiccated Coconut	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Slice the apricots and place in a large mixing bowl
4. Melt the butter, remove from stove and add the golden syrup and eggs, stirring gently.
5. Add the flour, muesli and sugar to the apricots.
6. Pour in the butter, golden syrup and egg mixture into the bowl and combine with the wooden spoon.
7. Using the rubber spatula pour into the lined lamington tray and smooth into the corner. Sprinkle over the desiccated coconut.
8. Bake in a 190 degree pre heated oven for 30-35 minutes. Allow to cool for about 30 minutes, then slice.