

DATE & OAT SLICE

<i>Ingredients</i>	<i>Equipment</i>
¾ Cup Self Raising Flour	Large & Small Mixing Bowls
1 Cup Plain Flour	Sifter
1 Teaspoon Baking Powder	Cup & Spoon Measures
1 Teaspoon Bicarb of Soda	Small Saucepan
1 Cup Caster Sugar	Wooden Spoon
1 Cup Rolled Oats	Chopping Board
1 Cup Dates, chopped finely	Chef's Knife
½ Cup Saltanas	Whisk
90 Grams Butter, melted	20cm x 30cm Slice Tray
2 Eggs, lightly beaten	
Oil Spray	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Line the tray with baking paper
4. Sift the flours, baking powder and bicarb of soda into the large bowl.
5. Chop dates finely.
6. Add sugar, oats, dates, saltanas and mix well.
7. Melt the butter in the small saucepan
8. Beat the eggs.
9. Make a well in the centre, add melted butter and eggs, and stir until well combined.
10. Press mixture into prepared tray, bake for 25 to 30 minutes or until golden and just firm to touch.
11. Allow to cool completely before cutting into squares.