



JOYA® OAT SQUARES

Makes 20 – 24 squares



Created by :

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INGREDIENTS:

- 125 ml (½ cup) brown sugar
- 180 ml (¾ cup) soft butter
- 60 ml (¼ cup) peanut butter
- 1 egg, beaten
- 10 ml (2 tsp) vanilla essence
- 250 ml (1 cup) cake flour
- 5 ml (1 tsp) baking powder
- 2,5 ml (½ tsp) bicarbonate of soda
- 2,5 ml (½ tsp) ground ginger
- 5 ml (1 tsp) ground cinnamon
- 500 ml (2 cups) rolled oats
- 125 ml (65 g) almonds, coarsely chopped
- 80 ml (⅓ cup) sultanas
- 2 JOYA® apples in the skin, cubed

METHOD:

1. Preheat the oven to 180 °C and line a 20 x 35 cm baking tray with baking paper.
2. Place sugar and butter in a large mixing bowl and beat until just smooth. Beat in the peanut butter, egg and vanilla.
3. Sieve flour, baking powder, bicarb, ginger and cinnamon into another bowl.
4. Stir the flour mixture with the remaining ingredients into the butter mixture to form a soft dough.
5. Spread dough evenly in baking tray and flatten on top by gently pressing down with the palm of your hand or using the back of a wooden spoon.
6. Bake for about 20 minutes or until just golden brown, but not too dark on top.
7. Allow to cool slightly and cut into squares before it has cooled down completely. Cool on a cooling rack. Store in an airtight container.

**FIRM
SWEET
CRUNCHY
APPLE**

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