

## Ingredients

- 2½ cups Rolled oats
- ¾ cup dessicated coconut
- ½ cup of chocolate buttons
- ½ cup of chopped apricots
- ⅔ cup brown sugar
- ⅔ cup self raising flour
- ½ cup vegetable oil
- ⅓ cup of milk
- 1 egg

## METHOD



1. Preheat oven to 180°C
2. Grease tin and line with baking paper.



3. Combine in a bowl
  - 2½ cups oats
  - ¾ cup dessicated coconut
  - ½ cup of chocolate buttons
  - ½ cup of chopped apricots
  - ⅔ brown sugar



4. Gently mix dry ingredients
5. Sift ⅔ cup self raising flour over oat mixture in bowl



6. Whisk in another smaller bowl
  - ½ cup vegetable oil
  - ⅓ cup of milk
  - 1 egg

7. Add to oat mixture and mix everything until very well combined. (Ensure there are no lumps of flour or sugar)



8. Spoon mixture into prepared pan and using back of the spoon press firmly into pan. Aim to press it as evenly and flat a possible!
9. Bake for 20 min
10. Remove from oven and stand in pan for 15min. Turn out on a chopping board to cool.
11. Cut into pieces.
12. Optional: drizzle melted chocolate. Let it harden.