



30

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® OAT CRUNCHIES WITH YOGHURT DRIZZLE

INGREDIENTS:

Oat crunchies:

250 ml cake flour
2 x 250 ml oats
250 ml desiccated coconut
125 ml sunflower seeds (optional)
2.5 ml cinnamon
125 g butter
30 ml golden syrup
250 ml light brown or white sugar

Yoghurt drizzle:

80 g white chocolate
160 ml **LANCEWOOD® Double Cream Plain Yoghurt**, at room temperature

METHOD:

Oat crunchies:

Preheat the oven to 190°C. Line a 24 cm x 34 cm baking sheet with baking paper. Mix the flour, oats, coconut, sunflower seeds and cinnamon together. Melt the butter, golden syrup and sugar together. Mix the dry ingredients with the butter and sugar mixture until well combined. Spoon the mixture into the prepared pan and spread out evenly. Press the mixture firmly into the prepared pan. Bake for 10 – 15 minutes until golden. Cool slightly and cut into squares or bars while still warm. Transfer to a wire rack to cool.

Yoghurt drizzle:

Melt the chocolate and whisk in the yoghurt. Drizzle over the crunchies.

HINTS & TIPS:

Use a potato masher to press mixture into the pan.

PRODUCTS USED:



Double Cream Plain Yoghurt

ENJOY!