

# Crunchy Apricot and Apple Bars

## Ingredients

75g dried apple, chopped  
75g dried apricot, chopped  
80ml apple juice  
110g butter  
40g brown sugar  
90g wholemeal flour  
100g rolled oats



## Method

1. Preheat oven to 180°C.
2. Grease a bar tin with cooking spray and line with glad bake.
3. Place chopped apricots and apples into a saucepan with apple juice and simmer 5 minutes until all of the apple juice is absorbed. Take care it burns quickly.
4. Allow the mixture to cool for 5 minutes, then blend in a food processor until small dice.
5. In a bowl beat together the butter and sugar until creamy. Add flour and rolled oats and stir until mixed.
6. Divide the mixture in half.
7. Spread one half of the mixture over the base of the tin.
8. Top with apricot apple mixture. Press down.
9. Crumble over other half of rolled oat mixture and then press down.
10. Bake approximately 25-30 minutes or until golden brown.
11. Leave to cool 5 minutes before cutting into slices.