

## OUR RECIPE

# Winter Spiced Festive Slice

Serves 10

## INGREDIENTS

500g tinned apples, drained  
1/4 tsp cinnamon  
16g sultanas  
16g dried cranberries  
92g margarine  
192g flour  
30g caster sugar  
35g oats



You could always swap sultanas for raisins or dried cranberries for dried apricots.

## METHOD

1. Preheat the oven to 220°C/gas mark 6.
2. To make the crumble mixture, rub the margarine into the flour, sugar and oats.
3. Put three quarters of the crumble mixture into a small rectangular baking tin and flatten using the back of a spoon.
4. Mix the apple, cinnamon, mixed spice, dried cranberries and sultanas together and spread onto the crumble mixture.
5. Sprinkle the remaining crumble mixture on the top and bake in the oven for 30-40 minutes.

Serving suggestion- enjoy warm with a dash of cream for an indulgent Christmas treat.