



## SCROGGIN SLICE

Preheat oven to 180°C

Grease and line bottom and sides of a 27 x 17cm (approx.) rectangle baking tin leaving an overhang on two sides.

### What you need:

- 1 quantity of our Scroggin Munchies base mix *\*see below*
- 1-2 TBS soft brown sugar
- 2 eggs
- 150g butter (note 1)
- 2 TBS milk (note 1)
- 2 TBS Peanut or Almond Butter

### To Make:

In a large bowl lightly cream the butter and sugar. Add the eggs and milk, whisk together then stir through the peanut butter.

Empty one quantity of the Scroggin Munchies base mix into the bowl and blend through. Pour into the tin and spread evenly. Smooth with the back of a spoon.

Bake for 15-25 minutes (ovens will vary). Remove from the oven onto a wire rack.

Cool completely before cutting.

Makes 16 slices

### Notes:

1. For dairy free use non dairy milk and spread of choice.

**Tip:** Cut and wrap into individual slices then freeze. Great for lunch boxes or as a mid morning/afternoon treat.

For Christmas replace the peanut butter with xmas fruit mince. As an extra treat serve with a dollop of cream or yoghurt.

### Scroggin Munchies Base Recipe:

Measure into a bowl and combine well:

- 140g of our everyday flour mix
- ½ level tsp gf baking powder
- ½ level tsp baking soda
- 50g finely chopped dried cranberries
- 60g desiccated coconut
- 60g gf chocolate chip
- 30g sunflower seeds
- 20g pumpkin seeds

