



SKYE BLUE

Kitchens

SCROGGIN SLICE

Preheat oven to 180°C

Grease and line bottom and sides of a 27 x 17cm (approx.) rectangle baking tin

What you need:

- 1 bag of Scroggin Munchies mix
- 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 fruit mincemeat.

Empty the bag of Scroggin Munchies 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 Olivani and non dairy milk 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.