

APRICOT CRUMBLE SQUARES

300g Self-raising whole wheat flour
100g Crazy Jack Porridge Oats
½ tsp Crazy Jack Cinnamon
½ tsp baking powder
175g golden caster sugar
200g butter or soft margarine
1 egg beaten
2tbsp milk
400g Crazy Jack Soft Dried Apricots
Finely grated zest of 1 orange

1. Preheat the oven to 180°C, gas mark 4; grease and line a tin 22cm x 22cm
2. Place flour, oats, cinnamon, baking powder and sugar into a large bowl. Rub the butter into the mixture until it resembles breadcrumbs.
3. Remove half of the mixture and set aside.
4. Add the egg and milk to the other half and spread in the tin.
5. Chop the apricots very finely (in a food processor is best) and add the orange zest
6. Spread over the base mixture and top with the crumble mixture
7. Bake for 35 mins until golden.
8. Cool before serving