



Apricot-Fruit-Oaties

100g Flour 75g Brown Sugar
60g Harraways Rolled Oats 75g Butter
1t Baking Powder

Filling

50g Dried Apricots 125g Sugar
50g Prunes (or Dates) 25g chopped walnuts
Grated rind & juice of 1 lemon Juice of orange made up to 5
tablespoons with water
Chop apricots and prunes (or dates).
Put into pan with orange juice, water and sugar and bring to
boil. Boil rapidly for 3mins.
Remove from heat; add walnuts, lemon juice and rind.
Cool.
Grease tin (18cm Square)
Sieve flour and baking powder, mix in sugar and Harraways
Rolled Oats, and then rub in the butter.
Press half the mixture into greased tin.
Spread mixture over Oatie base and sprinkle the rest of Oatie
mixture over. Press down firmly.

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