



Caramel-Oat-Squares

Topping

50g Butter

½ tin Sweetened Cond Milk

1 Tablespoon Golden Syrup

Heat butter, condensed milk and syrup together. Cool

Base

½ cup Flour

½ t Baking Powder

1 cup Whole meal Flour

½ t Baking Soda

1 ½ cups Harraways Rolled Oats

125g Butter

1 cup Brown Sugar

1 Egg

½ Cup Walnuts (chopped, optional)

½ t Vanilla essc.

Salt (pinch)

Heat topping ingredients together and set aside to cool.

Beat egg with sugar and vanilla, add melted butter and dry ingredients including chopped nuts. Spread into greased sponge roll tin. Reserve a little mixture for crumbling.

Spread cooled caramel mixture over base then crumble remaining mixture over top.

Bake 30mins in oven 175 C.

Cut into squares when cold.

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