

Choc Nut Muesli Slice

Ingredients:

1 cup rolled oats
3 cups Just Right cereal
8 weetbix (crushed roughly with hands)
1 cup dried fruit/nut mix
Cinnamon, generous sprinkle
1/4 cup cocoa (or Milo, or choc protein powder)
Boiling water (2-3 cups depending how firm vs. gooey you like to make your slice)
2/3 cup shredded coconut
1/3 tin sweetened condensed milk (or 3/4 cup dates - add boiling water to soften, or 1-2 cups apple purée – if you are looking for dairy free alternatives).



Method:

1. Add rolled oats, cinnamon, cocoa and half the weetbix mixture into a large mixing bowl. Add boiling water (about a cup at this point) and stir to combine and soften.
2. Add the cereal and remaining dry ingredients, then add the remaining boiling water. Stir to combine.
3. Mix in condensed milk (or dates or apple puree) to above mixture.
4. Pour mixture into a large baking tray or mini storage containers and push down to compact the mixture.
5. Place in the fridge for 1-2 hours before serving - *although you can eat them straight away if you like too!*