

Apple Breakfast Bar

		INGREDIENTS
SERVES	6	125 ml flour
PREP TIME	15 min	2ml salt
TOTAL TIME	55 min	2ml baking soda
OVEN TEMP	40 min	80ml brown sugar
		250 ml rolled oats
		125ml butter
		30 ml butter
		1L apples, peeled, cored and sliced
		french vanilla yogurt for topping

DIRECTIONS

1. Preheat oven to 350°F. Grease a small square cake pan.
2. In a mixing bowl, combine the first 6 ingredients. Cut in butter with a pastry cutter.
3. Spread half of the crumb mixture into the bottom of a greased small square pan.
4. Cover with apples and top with remaining crumbs.
5. Dot with the remaining 30ml of butter.
6. Bake 40 minutes.
7. Cut into squares and serve with the yogurt.