



PREP
10 min

COOK
2 hours
(chilling)

SERVES
16 squares

Lunchbox Friendly Nut-Free Muesli Slice

INGREDIENTS

3 cups Hillcrest fruit free muesli
1/2 cup Bramwells honey
1/3 cup The Olive Tree extra virgin olive oil
1/2 cup Sweet Vine dried cranberries
1/2 cup White Mill desiccated coconut
2 tbsp Oh So Natural black chia seeds
1/2 cup Choceur milk chocolate bits (optional)

METHOD

1. Line a 20 cm square baking tin with baking paper, leaving some overhang on the sides for easy removal.
2. In a large bowl, combine the muesli, dried cranberries, desiccated coconut, black chia seeds, and chocolate bits (if using).
3. In a small saucepan over low heat, warm the honey and olive oil together until smooth and runny.
4. Pour the warm mixture over the dry ingredients and stir thoroughly until everything is evenly coated and beginning to bind.
5. Transfer the mixture to the prepared tin and press it down firmly with the back of a spoon to compact and level the surface.
6. Refrigerate for 2 hours, or until completely set.
7. Slice into squares and store in an airtight container.

Yummy



Tip

For the cleanest cuts, warm a sharp knife under hot water and wipe it dry between each slice.



Good Different