



RECIPE CARD



SERVES:

10

TIME TO PREPARE:

15 mins

TIME TO COOK:

10 mins

COOKING TEMP:

170c

INGREDIENTS:

- 90g butter - 45g plain flour - 90g oats - 180g chopped nuts (we used walnuts)
- 2 tbsp honey - 250g natural yogurt - toppings and flavourings of your choice!

METHOD:

- ◆ Preheat oven to 170c degrees.
- ◆ Combine the flour, nuts, butter and honey in a bowl and mix.
- ◆ Mix until sticky and all ingredients are combine.
- ◆ Place cupcake cases into the tin and press the crust into the bottom and sides of the tins.
- ◆ Bake in the oven for 10 - 12 minutes until the edges are golden brown.
- ◆ In the meantime, consider which toppings and yogurt flavour you would like to use.
- ◆ Wait for the crust to cool a bit before adding the yogurt.



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