CHRISTMAS CRUMBLE BARS (EGG FREE)

SERVES: 8-10 PREP TIME: 40 MINS

A treat for the Christmas lover that can be enjoyed all year round. You will be shocked at how quickly this one comes together.

Ingredients:

270g All purpose flour
200g Rolled oats
225g Sugar
1 tsp Baking powder
225g Salted butter, melted
1 Jar Jars of Goodness Spiced Plum and Port jam Icing Sugar (to decorate)

Method:

1. Preheat the oven to 160°C (fan assisted) / 180°C (unassisted)
2. Grease and line a 19 x 28cm rectangular baking tin with grease proof paper.
3. Add all of the ingredients apart from the jam into a large bowl and use a spoon to combine. It will become a damp mixture.
4. Weigh out 600g of the mixture into the baking tin and press down with the back of a spoon until it is compressed and flat in the bottom of the tin. Bake in the oven for 10 minutes. Remove and spread the jam over the base and top with the leftover crumble mixture. This time sprinkle the crumble mixture on, so it is loose and uncompressed on the top of the bake.
5. Place the baking tin back in the oven for 25 minutes or until golden brown. Remove from the oven and allow to cool to room temperature before cutting. You may find the jam has stuck to the sides of the grease proof paper. If this happens, use a serrated knife to trim the edges.
6. Once the crumble bar is at room temperature, dust with icing sugar and you can decorate as you wish. We loved adding some lavender and rosemary to make it look really festive!