

Margaret Clark's Famous Muesli Bars

You will need an oblong shallow tin 15 X 12 inches and parchment paper to line it.

Ingredients

8 oz/225gms soft brown sugar
4 oz/125gms softened butter
6 table spoons Golden Syrup
4 oz/125gms plain flour
2 oz/50gms any nuts chopped small
5 oz/50gms dried apricots chopped small
12 oz/350gms good muesli
2 eggs size 3 beaten
2 table spoons of cinnamon "canella" in Spanish



Method

Put syrup, sugar, butter in a pan and melt.
Put all other dry ingredients in a large bowl.
Add eggs & melted syrup sugar & butter.
Mix well and spread out onto the paper lined tin.
Bake at 150° for 30 mins, remove from the oven and mark the top with the size of slices you require.
Wait 5 mins and cut into slices
Cool on a rack and keep in a tin for up to 2 weeks.

Hope you enjoy them

Margaret