



Oatie Berries



Oatie Berries – 12 Portions

20 minutes prep time

30 minutes cooking time

Ingredients 5348 – Defrosted Eismann Mixed Berries with Cherries – 300g
Self Raising Flour – 225g
Butter – 175g
Oats – 175g
Caster Sugar – 175g
A pinch of Salt

Preparation

Grease a Swiss roll tin and pre-heat the oven to 190C / 375F / Gas Mark 5.

Mix the flour, salt & butter roughly in a bowl.

Add the sugar and oats and knead with your hands into a thick dough mixture.

Press half the oat mixture into the tin, sprinkle with the Mixed Berries with Cherries. Cover with the rest of the oat mix and press down firmly.

Bake for 25-30 minutes or until golden brown. Leave to cool for 10 minutes and cut into squares.