

## Date & Raisin Oatcake Slice

120ml maple syrup	130g raw sugar
180ml water	130g brown sugar
80g seeded raisins (or prunes)	200g plain flour
250g dates, pitted and chopped	½ teaspoon bicarbonate of soda
190g butter (at room temperature)	200g rolled oats
	½ teaspoon cinnamon

1. Preheat oven to 180oC fan forced (200oC conventional)
2. In a medium saucepan over high heat, bring maple syrup, water, raisins and dates to the boil. Reduce heat to medium and simmer for about 6 minutes stirring until mixture has thickened. Set aside.
3. Beat butter, raw sugar and brown sugar until pale and fluffy. Stir in flour, bicarb of soda, oats and cinnamon. Fold through to combine.
4. Grease a 20cm x 30cm baking tray and line with baking paper. Press 2/3rds mixture into base, spread date and raisin paste over it. Sprinkle remaining oat mix and bake for 30 minutes until golden.
5. Allow to cool completely in tin before cutting into slices.
6. Note: I tend to refrigerate the slice as we like it to be chewy J

BBC walkers sampled this slice on the Falcon Rocks & Inglestone Gorge walk.

Made by Fiona Hare from a recipe of Donna Hay's.