Muesli Slice

INGREDIENTS
50g butter
110g (1/2 cup) raw sugar
60ml (1/4 cup) honey
200g sunflower seeds
1 cup corn flakes
90g (1/2 cup) sultanas and mixed dried fruit
50g (1/2 cup) rolled oats
75g (1/2 cup) self-raising flour

METHOD
Preheat oven to 170°C. Line a 20cm (base measurement) square cake pan with non-stick baking paper.

Place the butter, sugar and honey in a saucepan over medium-low heat.
Cook, stirring, for 2-3 minutes or until the mixture is smooth and the sugar has dissolved.

Set aside to cool slightly.

Combine the seeds, Cornflakes, sultanas and mixed fruit, oats and flour in a large bowl.

Add the butter mixture and stir until combined.

Spoon the mixture into the lined pan and use the back of a spoon to smooth the surface.

Bake in oven for 20 minutes or until golden.

Set aside in the pan for 30 minutes to cool completely. Cut into slices to serve.