



THURSDAY COTTAGE

HANDMADE

Oaty Citrus Slice

This healthy zesty tray bake is a lovely way to enjoy our reduced sugar Orange Marmalade. Neither too sweet nor rich, this easy to make tray bake will soon become a firm 'elevenses' or lunch box favourite. Bring some changes by adding a handful of sweet succulent currants or raisins.

For the slice:

- 75g butter
- 1 tablespoon honey
- ½ jar Thursday Cottage reduced sugar Orange Marmalade
- 125g self-raising flour
- 125g porridge oats
- 125g desiccated coconut
- Pinch sea salt
- 1 teaspoon bicarbonate of soda dissolved in a tablespoon of water



For the topping:

- Juice of one fat lemon or one small orange (approximately 50ml)
- 50g caster sugar

Equipment:

- 20cm x 20cm shallow baking tray, base lightly greased and lined with baking parchment.

Preheat oven to Gas Mark 4/180°C/160°C fan

Place the butter, the honey and the marmalade in a large heavy-based saucepan. Heat gently, stirring until the butter has just melted and everything is well combined. Remove from heat and stir in the flour, oats, coconut, salt and bi-carb. Spoon into the prepared baking tray and firm down with the back of the spoon or a fork. Bake for 20-25 minutes until evenly golden. Remove from oven.

Meanwhile mix the lemon or orange juice with the caster sugar and set aside. Then, when the base is cooked, spoon the citrusy syrup over the surface. Leave to cool completely before cutting into squares or fingers.