

# *Nell's Chewy Oat Cake Recipe*

## Ingredients

6oz butter  
8oz dark brown sugar  
1 egg  
8 oz dried mixed fruit  
4 oz plain flour  
4 oz porridge oats  
1 teaspoon baking powder  
2 oz chopped nuts (optional)  
Pinch salt  
Baking parchment

## Method

Melt the butter and sugar in a saucepan and then allow to cool. Add the beaten egg, then add the dry ingredients. At this stage you can add a desert spoon of water or orange juice if the mixture is too stiff. Line a tin approx 7" x 11" with the baking parchment. Pour in the mixture and bake in the oven on Gas mark 4 or 180°C for 30-40 minutes - but no longer! Cool in the tin and then cut into squares. Eat & enjoy.

## Results

I made some on Saturday and they looked like this...



They were a bit lighter than Nell's because I only had light brown sugar but they tasted just as good. I'm not sure how well they last as mine didn't!