



APPLE, WENSLEYDALE & CRANBERRY OAT SLICE

Prep. time 10 minutes | Cooking time 35 minutes | Pre-heat 180°C | Serves 6

Our dairy free Wensleydale style Sheese with Cranberries is a treat at the best of times, but in this recipe it's really put through its paces and comes out shining.

Ingredients

2 + ½ cups rolled oats (gluten-free if required)
6 tablespoons date nectar or maple syrup
4 tablespoons tahini
4 tablespoons coconut oil
For the filling:
1 cup unsweetened apple puree or stewed apples
1 teaspoon mixed spice
Pinch of salt
1 tablespoon stevia or coconut sugar
100g Bute Island Wensleydale Style Sheese with Cranberries,
crumbled into small pieces
Dried cranberries, to decorate



Cooking Method

Preheat the oven to 180 degrees C and grease and line a 20cm loose-bottomed cake tin with greaseproof paper. Mix together the oats and ground almonds in a bowl.

Gently heat the nectar/syrup, tahini and coconut oil to melt, then pour into the dry ingredients and mix well to combine; you want a nice sticky mixture. Place half of this in the bottom of your prepared tin and spread evenly to cover the base.

Mix together the apple puree/stewed apples with the mixed spice and chosen sweetener. Carefully spread this over in an even layer, reaching the sides. Sprinkle over the Sheese evenly. Sprinkle over the remaining oat mixture on top to cover completely then carefully push and pack down tightly on top.

Bake for 30 minutes, until golden and firm. The important tip here: leave to cool fully before removing from the tin. When cooled, pop the cake out from the tin and cut into 6-8 slices. Sprinkle with extra dried cranberries – now enjoy!

Keep any remaining slices in the fridge in an airtight container for up to 3 days.