

Blueberry & Lemon Oaty Bars

450g Scottish porridge oats
300g butter or dairy free spread
200g brown sugar
4 tbsp golden syrup
Finely grated peel of 2 lemons
6 heaped tbsp blueberry jam
200g blueberries

METHOD

Pre-heat oven to 150°C/gas mark 2 and grease and line two square 20cm x 20cm brownie tins.

In a small pan, melt the butter, brown sugar, syrup and lemon peel.

Put the oats into a large bowl, then pour in the melted butter, sugar mixture.

Divide the mixture between the two tins and press down until smooth, leaving some mixture in the bowl to add to the top as a crumble.

Spread the jam over the top of the oaty mix, then top with the blueberries and sprinkle the remaining oaty mixture in between the blueberries. Leave some of the jam showing.

Bake for 40 minutes. It will be starting to turn golden at the edges when you take it out and will be quite soft, but it will firm up as it cools.

Leave in tins to cool for a while, then remove and place on a cooling rack until completely cool.

Cut into bars and serve.