**Oat and Jam Slice**

**Serves:** 12-16 pieces

**Recipe source:** adapted from a recipe by David Herbert

**From the garden:** cumquats- we are using a cumquat jam that we made last winter.

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| **Equipment:**  Slice tin (approx 18 x 28cm)  Medium mixing bowl  Butter knife  Electric scales  Measuring spoons  Spatula  Dessert spoon  Cooling rack  Sharp knife | **Ingredients:**  100g brown sugar  140g plain flour  ½ teaspoon bicarb soda  Pinch of salt  125g oats  125g butter, cubed  250g jam of your choice |

**What to do:**

1. Preheat oven to 180°C. Grease a tin and line with baking paper. Combine sugar, flour bi-carb soda, a pinch of salt and the oats in the mixing bowl. Add the cubed butter and rub in to form a crumbly mixture.
2. Press three quarters of the mixture into the bottom of the slice tin. Use a spoon or similar to push the mixture down firmly into the base of the tin. Reserve the rest for the topping.
3. Spread the jam evenly over the base leaving a finger width border all the way around.
4. Sprinkle the remaining oat mixture over the top and gently push into the jam.
5. Bake for 35-40 minutes or until golden. Cool and cut into pieces for serving.