

## **Fruit Slice**

*You'll need:*

- 125g butter
- 1 cup brown sugar
- 3 tsp vanilla paste or essence (the paste has a better flavour)
- 1 egg
- 1 1/4 cups (150 gm) self-raising flour
- 3 cups your choice of dried fruit and nuts: dried cranberries, blueberries, sultanas, currants, dates and half sultanas, or mixed dried fruit

*Method:*

Turn the oven on to 200°C

Melt butter in a saucepan over a very low heat with the dried fruit, stirring well. Add the brown sugar and mix till the sugar is dissolved. Take off the heat, stir in the egg quickly, then mix in the flour.

Scoop into a baking tray lined with baking paper, or rubbed with butter then dusted with flour so the mixture doesn't stick.

Place in oven.

Leave for 20 minutes and take out. **DO NOT OVERCOOK.**