

Plum Oatie Squares

By Sue Lawrence

BBC
RADIO



Scotland

Ingredients

400g/14oz plums (stoned and roughly chopped)

The grated zest of 1 orange

250g/9oz light muscavado sugar

4 tablespoons golden syrup

300g /10½oz butter

Prep Time: 15mins

Cooking Time: 25 mins

Makes 24 squares

350g/12oz porridge oats

100g/3½oz plain flour

Pinch of salt

Method

1. Mix the plums in a bowl with the orange zest and half the sugar.
2. Place the remaining sugar in a microwaveable bowl (or a saucepan) with the syrup and butter and heat till the butter is melted.
3. Then add the oats and flour and a good pinch of salt. Tip in the plum mixture, stirring well.
4. Tip this into a buttered swiss roll tin (23 x 13cm / 9 x 13") and level out.
5. Bake in a preheated oven (180C / 350F / Gas4) for 25 minutes until golden brown.
6. Place tray on a wire rack and loosen the edges of plum oaties with a knife. Cut into 24 squares while hot but leave to cool completely in tin before removing to a wire rack.