

# Whitworths

## Date Crumble Slice



🌀 Makes 12 🕒 15mins ❤️ 30-35mins

### INGREDIENTS

150g **Whitworths Blocked Sayer Dates**  
125ml cold water  
150g plain flour  
100g rolled porridge oats  
100g light brown sugar  
125g unsalted butter, softened

### READY...STEADY...BAKE

- ❤️ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 then lightly grease and line the base of a 20cm square brownie tin.
- ❤️ Break the block of dates up into pieces then place into a pan with the water. Cook over a low heat for 3-5 minutes until softened.
- ❤️ In a bowl, mix the flour, oats and sugar together and then rub in the butter to make a crumbly texture. Spoon half the mix over the base of the tin then press down firmly.
- ❤️ Spread the softened dates out evenly over the top of the pressed base, then top with the remaining oat mix pressing down lightly whilst retaining a crumbly top.
- ❤️ Bake in the centre of your preheated oven for 30-35 minutes until golden brown.
- ❤️ Leave in the tin until completely cooled then cut into 12 slices, serve and enjoy!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!