Fruit Streusel Slice

Ingredients

- 125gm butter, melted
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup plain flour
- 1 cup rolled oats
- 1-2 cups fruit – strawberries sliced; rhubarb chopped, berries, stone fruit, apple…
- ½ cup macadamia nuts roughly chopped

Streusel Topping

- ½ cup plain flour
- ¼ cup brown sugar
- ½ cup rolled oats
- ½ teaspoon mixed spice
- 85gm butter, softened & chopped

Method

Preheat oven to 180°C. Line a ‘lamington’ tin with baking paper.

Combine butter, sugar, egg and vanilla together in a bowl. Stir in flour and oats. Transfer to tin and smooth surface. Spread fruit and scatter nuts over the base.

To make the topping, combine dry ingredients in a bowl. Add the butter and rub in with fingers. Crumble over slice in the tin.

Bake 25-30 minutes until golden. Cool in a wire rack before cutting into pieces to serve.

*Streusel (German) means something scattered or sprinkled.*