

Coffee Slice

From Cis Chapman

You will need:

8oz butter or marg
8oz brown sugar
9oz self raising flour
5oz oats

For the topping:

2oz butter or marg
2tspn instant coffee
1tblsp water
6-8oz icing sugar

Method:

Melt your butter or marg and brown sugar together, and then stir in your flour and oats. Next, turn this into a lined, swiss roll type tin.

Bake at 180°C for 15 minutes.

While that is baking, to make the topping, melt butter or marg, instant coffee and a drop of water with icing sugar. When you take the bake out of the oven, spread the topping over the bake whilst it's still warm.

Leave to cool, cut into fingers and enjoy!