



## Wensleydale with Cranberry Oatie Breakfast Bar

Slightly gooey flapjacky bundles of energy. Perfect fuel for a bracing walk on a cold winter's day, these bars will keep you going for hours.

### Ingredients

Makes 12 Oat Bars

- 100g Margarine
- 75g Soft Brown Sugar
- 200g Rolled Oats
- 50g Golden Raisins
- 50g Dried Cranberries
- 150g Wensleydale and Cranberry Cheese – crumbed
- Oven Temp 180C/Gas Mark 4

### Method

1. Place margarine and sugar into a saucepan and heat gently until melted.
2. Stir in the oats, golden raisins and cranberries and finally add in the crumbed cheese.
3. Place mixture into a well-greased baking tray and bake for 15 minutes until the mixture is firm and slightly golden in colour.
4. Leave in the tin to cool slightly and then cut into finger bars.