



# Rice Bubble Slice

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Traffic light category: **Amber** Serves: 16-20 pieces

## Ingredients

- 1 cup wholemeal plain flour, sifted
- 1 tablespoon cornflour, sifted
- ½ teaspoon baking powder, sifted
- ½ cup caster sugar
- 3 cups Kellogg's rice bubbles
- ½ cup sultanas
- ½ cup dried apricots, chopped
- 125g polyunsaturated margarine, melted
- 2 tablespoons honey
- 1 egg, lightly beaten

## Method

1. Preheat oven to 180° C, line a 28cm x 19cm slice tin with baking paper
2. Place flours, baking powder, sugar, rice bubbles, sultanas and chopped apricots in a large bowl, mix to combine
3. Add honey and egg to melted margarine, mix lightly then add to dry ingredients
4. Press into slice tin, bake for 15-20 minutes or until golden brown
5. Cut into slices when almost cool.



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