

## Muesli Slice

**Preparation time:** 10 mins (+ 30 mins cooling)

**Cooking time:** 25 mins

**Serves 12** (as a snack)



**FOOD  
SERVICE**

Cooking spray

4 cups 97% fat-free muesli

½ cup **Equal Stevia Spoon for Spoon**

¼ cup almond meal

3 x 50g eggs, lightly whisked

1. Preheat oven to 160°C (fan-forced). Spray a 18.5cm (base measurement) square pan with cooking spray. Line the base and side with baking paper, allowing the paper to overhang the sides slightly.
2. Put the muesli, Equal Stevia and almond meal in a medium bowl. Stir well to combine. Add the egg and mix until well combined. Spoon the mixture

- into the lined pan and use the back of a wet spoon to smooth out the muesli mixture and press into the pan.
3. Bake the slice for 20-25 mins or until golden brown and firm to the touch. Set aside in the pan for 30 mins to cool. Use the paper to lift out of the pan and transfer to a wire rack. Cut into pieces.



Perfect for diabetics and health conscious consumers wanting to reduce their sugar intake.

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