



Walnut Raisin Bars

10'
Hands on

45'
Cook Time

10-12
Portion(s)

1
Difficulty



Ingredients

- 130 g brown sugar
- 100 g honey
- 240 g butter
- 340 g oats
- 120 g walnuts, coarsely chopped
- lemon zest, of 1 lemon
- 1/2 teaspoon(s) cinnamon
- 90 g self-rising flour
- 150 g raisins, white
- 90 g white chocolate couverture, coarsely chopped

Διατροφικός πίνακας

Nutrition information per portion

506 Calories (kcal)	28.0 Total Fat (g)	13.0 Saturated Fat (g)	54.0 Total Carbs (g)
25%	40%	65%	21%
31.0 Sugars (g)	6.9 Protein (g)	3.4 Fibre (g)	0.11 Sodium (g)
34%	14%	14%	2%

Method

Photo credit: G.
Drakopoulos - Food Styling: T. Webb

- Preheat oven to 160* C (320* F) Fan.
- Line a 20 c square [baking pan](#) with parchment paper, leaving the parchment hanging over the sides of the pan.
- Combine the sugar, honey, butter and a pinch of salt in a [deep pan](#). Cook over low heat until the butter melts.
- Remove from heat.
- Combine the oats, walnuts, flour, lemon zest and cinnamon in a [bowl](#).
- Add this mixture to the warm mixture in the pan and mix well. Add the raisins an mix. Transfer the final mixture to the baking pan.
- Bake for 40-45 minutes, until they turn a light golden.
- Allow to cool completely.
- Put the chocolate in a bowl and cover with plastic wrap. Melt in microwave. Set at 800 watts, for 1 ½ minutes. Use a spoon to help you pour the melted chocolate over the sweet, making lines of white chocolate all over the bars.
- Allow the chocolate to cool and harden. [Chop](#) into small pieces or bars.