

Easy Hazelnut Slice

Makes 30 pieces

Preparation Time: 15 minutes

This slice makes a scrumptious dessert served with ice cream or is great to fill the tins with for when those unexpected guest come over!

Ingredients

Base:

175g PAMS butter, softened

1/4 cup sugar

1 teaspoon vanilla essence

1 1/2 cups flour

1/2 cup rolled oats

Topping:

1/2 cup PAMS smooth or crunchy hazelnut spread

1/2 cup traditional cream cheese

1/4 cup chopped toasted hazelnuts, optional

Method

Preheat the oven to 180 degrees celsius. Line a 23cm x 23cm slice or cake tin with baking paper.

In a large bowl beat the PAMS butter, sugar and vanilla essence together until light and creamy.

Sift the flour into the creamed mixture, add the oats and work in to make a moist crumbly mixture – do not over mix.

Press about 3/4 of the mixture over the base of the prepared tin.

Mix PAMS hazelnut spread and cream cheese together with the hazelnuts if using. Spread evenly over the base. Scatter over the remaining crumble mixture.

Bake in the preheated oven for 30-35 minutes until golden.

Cool in the tin for 10 minutes before transferring to a cake rack to cool thoroughly. Cut into squares to serve.

Some handy tips

Other nuts can be used in replace of or in conjunction with hazelnuts such as walnuts and pecans.

Warm equal amounts of Pams Hazelnut Spread with cream and serve as a topping on ice cream accompanied with seasonal fruit.