



Apricot and Macadamia Squares

This crumbly macadamia and apricot slice is jam-packed full of texture, sweetness and irresistible flavors that'll keep you coming back for more.

125 gram butter, at room temperature, chopped
3/4 cup brown sugar
1 teaspoon vanilla extract
2 eggs
2 cup self-raising flour
1 teaspoon ground cinnamon, plus 1/2 teaspoon extra
3/4 cup vegan sour cream
2 tablespoon almond milk
1 cup YumTee Nuts Semi Dried Apricots

2 cups YumTee Nuts Raw Jumbo Macadamia Nuts
1 tablespoon sugar
Powdered sugar, for dusting

Preheat oven to moderate, 180°C (160°C fan-forced). Lightly grease an 18x28cm slice pan. Line base and sides with baking paper, extending 2cm above long sides. Beat butter, sugar and vanilla together in a large bowl using an electric mixer, until creamy.

Add eggs one at a time, beating well after each addition, scraping down sides of bowl.

Sift flour and spice together, then lightly fold into creamed mixture alternately with combined sour cream and milk, beginning and ending with flour.

Spread half the mixture into prepared pan. Top evenly with apricot puree. Carefully cover with remaining cake batter. Sprinkle with macadamias and combined sugar and extra cinnamon.

Bake for 45-50 minutes or until cooked when tested. Cool in pan for 5 minutes, before transferring to a wire rack to cool completely. Dust with icing sugar and cut into squares to serve.