

Spiced apple with yoghurt and Weet-Bix crunch

Crunchy topping

- 4 Weet-Bix™
- 2 tbsp honey
- 1 cup plain flour
- ½ cup dates
- ⅔ cup butter
- Yoghurt to serve

Spiced apple mix

- 4 apples, peeled and chopped
- 1 tbsp brown sugar
- 2 star anise
- ¼ tsp cinnamon
- 2 tbsp water

1. Preheat oven to 170°C. Blitz all of the crunchy topping ingredients (apart from the yoghurt) in a blender until just combined.
2. Spread the mix out on a large baking tray.
3. Bake for 20 minutes, remove from oven, turn the mix over with a spatula or wooden spoon then return to the oven for a further 10 minutes until crunchy and golden. Allow to cool.
4. In a large saucepan, bring the spiced apple mix ingredients to boil, then put lid on and simmer for 5 minutes until soft, stirring occasionally.
5. To serve, spoon the apple mixture into a glass followed by a spoon of yoghurt, then crumble and repeat till full.

Our Rhinos love to eat hay!

