

Sophie Thompson's Porridge Bars

Sophie Thompson is an actress who has worked in television, film and theatre. She has appeared in films including *Four Weddings and a Funeral*, *Emma*, and *Harry Potter and the Deathly Hallows – Part 1*. Sophie won *Celebrity Masterchef* in 2014.

Ingredients

- 8 oz oats
- 4 oz butter (salted is best)
- 5 oz agave syrup or honey
- 3 oz raisins or other dried fruit
- Vanilla
- Sea salt

Method

1. Turn on your oven to 350°F.
2. Put your oats into an oven tray and into warm oven to gently brown for approximately 20 minutes. Check and shuffle around now and again to brown.
3. Remove from the oven and sprinkle with salt.
4. Melt the butter and agave or honey together and stir in the oats with the fruit and generous splash of vanilla.
5. Press your mixture into an approximately 10x8 inch buttered oven tin.
6. Cook in the middle of the oven until lightly golden for approximately 12 minutes.
7. While still warm, score into bar sizes.
8. When nearly cool, spatula out from the tin and don't be afraid to press, to encourage the bars to stick together.

