

# CHOC & OATS CLUSTERS

BY SANET PRINSLOO

IT'S  
WHAT'S  
INSIDE.



**NB: NO BAKING NEEDED**

## Ingredients

- 125g margarine
- 2 cups sugar
- ½ cup cacao powder
- ½ cup Nam milk full cream fresh milk
- 3 cups rolled oats
- 1 cup desiccated coconut
- Pinch (knife tip) of mixed spice
- ½ tsp vanilla essence

1. Mix the first 4 ingredients (margarine, sugar, cacao powder and Nam milk) in a heavy bottom pot large enough to hold all the ingredients.
2. Stir the ingredients continuously over medium heat until the mix starts boiling.
3. Once boiling, set your timer to exactly 5 minutes and let the mix boil.
4. In a side bowl, mix the oats, desiccated coconut, mixed spice and vanilla essence.
5. When the 5 minutes are up, turn off the heat, add in the dry ingredients and stir continuously until fully mixed.
6. Use 2 teaspoons to spoon lovely clusters of the mix onto sprayed pans or silicone sheets.
7. Leave them until fully set.
8. Enjoy this chocolaty treat with a cold glass of Nam milk fresh milk!

**ENJOY!**

