



South African Ngala Crunchies

Recipe By SCOTT CULPEPPER

SERVES: 16 CRUNCH BARS

DIRECTIONS:

- ☐ 5 cups oats
- ☐ 1 cup sugar
- ☐ 1 cup cake or all-purpose flour
- ☐ 2 tsp. baking soda
- ☐ 2 tbsp. maple syrup
- ☐ 2 cups sweetened coconut
- ☐ 2¼ cups butter, *melted*

DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Combine all of the dry ingredients together and mix well.
- ☐ 3. Slowly add the butter while mixing all the ingredients.
- ☐ 4. Pour mixture into a 13x18 baking pan and press by hand or rolling pin.
- ☐ 5. Bake for 12-15 minutes or until golden brown.
- ☐ 6. Allow to cool and cut into small bars.

Line the bottom of the oven with aluminum foil. Sometimes the butter cooks over the edge and will burn to your oven. I cut the bars into 4x4 squares to yield 16 pieces.

Did you make this recipe?

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