**Today we’re going to make Chewy Chocolate Oat Squares!** 😋

**You will need:**

* **75g butter, softened**
* **175g light brown soft sugar**
* **125g runny honey**
* **3 medium eggs**
* **125g rolled oats**
* **175g plain flour**
* **½tsp bicarbonate of soda**
* **2tbsp cocoa powder, sifted**
* **125g white chocolate, cut into cubes, plus 50g melted.**

**Heat the oven to 180C, gas 4. Grease and line a 30x24cm shallow tin with baking parchment.**

**In a large bowl, mix the butter, sugar and honey, then stir in the eggs, followed by the oats. Sift over the flour, bicarbonate of soda, cocoa and chocolate; fold to combine.**

**Pour into the tin and bake for 35 mins, until cooked through.**

**Leave to cool in the tin, drizzle over the melted chocolate. Allow to set, then cut into squares. Store in an airtight container for up to 2 days.**