

Wheat Biscuit Biscuits

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These simple wheaty biscuits are perfect for kid's lunchboxes - they're chocolatey but they also contain some dried apricots for sweetness. They will last for up to a week in a clip lock box and you can also adjust the ingredients according to what you have in the cupboard.

Ingredients:

4 wheat biscuits, such as Weetabix, crushed
100g wholemeal flour
10 tbsp. rolled oats
100g brown sugar
10 tbsp. chopped dried apricots
5 tbsp. dark chocolate drops
3 tbsp. butter
2 tbsp. golden syrup
1 tsp. baking powder
60ml boiling water

Directions:

1. Mix together the wheat biscuits, rolled oats, flour, sugar, chocolate and apricots.
2. Melt together the butter and syrup either in a pan or in the microwave.
3. Stir the baking powder into the water, then add this to the butter and syrup mixture. Stir until well combined.
4. Add the wet mixture to the dry mixture until fully combined.
5. Drop tablespoonfuls of the mixture onto baking trays lined with parchment.
6. Cook for 160C for twenty minutes or until set.

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