



BUTTERNUT SNAP BISCUITS TM 31



Total: 25min
Preparation: 5min



20 portion(s)



Ingredients

125 grams Butter
70 grams golden syrup
1 tablespoon water
1/2 teaspoon Bi Carb Soda
140 grams plain flour
140 grams brown sugar or rapadura
100 grams Raw Oats
40 grams desicated coconut
1 apple optional
sultanas(optional)
slivered almonds (optional)

Preparation

Line 2 trays with baking paper and set oven to 175 degrees.

If using apple, chop 5 sec sp 5 remove.

Place butter in TM bowl chop 5 sec speed 5, Scrape sides

add golden syrup melt 3min 60 speed 1

add water and bi carb, sugar, oats, flour and coconut 15 sec or until combined.

add apple, sultanas and or almonds (if desired) and mix through 10 sec

Spoon heaped teaspoon balls of mix onto lined baking tray and flattened slightly with fork. Bake 175 for 20 mins,

For chewier biscuits remove from oven and cool on wire tray.

for crunchier 'butter nut snaps' turn off oven and leave biscuits in oven to cool.



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