

Weetabix Biscuits

Ingredients

- 4 Weetabix, crushed
- 10 tbsp rolled oats
- 100g wholemeal plain flour
- 100g brown sugar
- 5 tbsp dark choc bits
- 10 tbsp dried apricots, diced
- 3 tbsp reduced fat margarine
- 2 tbsp golden syrup
- 1 tsp bicarbonate of soda
- 60ml boiling water



Method

1. Mix together Weetabix, rolled oats, flour, sugar, choc bits and apricots until well combined.
2. Place margarine and golden syrup in a small saucepan and heat gently until melted.
3. Mix bicarbonate of soda and water together then pour into margarine mixture.
4. Add this to the dry ingredients and stir to combine.
5. Place tablespoons of mixture onto baking trays greased or lined with baking parchment.
6. Bake at 160 C for 15-20 minutes. Cool on trays before serving.

Notes

Makes approx. 24

If you prefer your biscuits chewy, cook them for 15 minutes. For crunchier biscuits leave them in the oven for 20 minutes. Great for kids lunchboxes. Can freeze.