

HONEY MUESLI BISCUITS RECIPE

These biscuits are so simple to make and are perfect as a small treat. They are not too crunchy with a softer centre and are super delicious. Nothing beats eating a yummy home cooked biscuit with a cold glass of milk!

This recipe makes approximately 48 medium to small biscuits.

YOU WILL NEED:

- 3 cups of your favourite muesli
- 1 $\frac{1}{4}$ cups self-raising flour
- 1 cup light brown sugar
- 1 cup melted butter
- 3 tbsp. honey
- 1 egg beaten

METHOD:

1. Pre-heat oven 180 degrees Celsius.
2. Grease baking tray or line with baking paper.
3. Mix muesli, flour and sugar in a large mixing bowl with a wooden spoon.
4. Make a well in the centre and add the honey, egg and butter and mix well.
5. Drop small tablespoons of the muesli mixture onto the baking tray.
6. Bake on the middle shelf of the oven for about 15-20 minutes or until lightly brown
7. Allow the biscuits to cool on the tray for a few minutes, then remove and place on a wire rack to cool completely.

INVOLVING YOUR CHILD:

- Measure, pour and mix the ingredients together.
- Crack open the egg
- Play spot the numbers - in the recipe, on the measuring cups and jugs, etc.
- Model reading out loud the ingredients and instructions to your child.
- Observe and talk about the process and changes that are taking place as you mix and cook.
- Help tidy up: such as putting items away and wiping the table and washing the dishes!