



## Muesli breakfast biscuits



### Ingredients

100



100g



butter, softened



25g



golden



caster sugar

1



1

medium



egg yolk



50g



oats



25g



oatmeal



75g wholemeal plain

flour



$\frac{1}{2}$  x 5ml

spoon



baking powder



25g



dried



apricots,



chopped



25g



sultanas



## Method

1



160°C



3

1. Preheat the oven to 160C, Gas Mark 3.

2



2



2. Line 2 baking trays with greaseproof paper.

3



3. Whisk the butter and sugar together until pale and fluffy.

4



4. In a separate bowl, mix together the remaining ingredients and then







mix into the butter mixture to make a firm dough.







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

5. Chill in the fridge for 10 - 15 minutes.

6  On a floured surface,  roll or  press out the  dough to a 22 x 16

 cm  rectangle,  cutting into 12  biscuits.

7  Place  on the prepared  trays and  bake for  15 -  20 minutes until

 golden.

8  Cool slightly before  transferring  to a  baking rack.