

Asilia

GENUINE SAFARIS | GENUINE DIFFERENCE

CRUNCHIES

SERVES: 24 cookies

PREP TIME: 20 min

COOK TIME: 30 min



INGREDIENTS:

- 1 cup of flour
- 2 cups of oats
- 1 cup coconut
- 230 g butter
- 1 tbsp golden syrup
- 1 cup brown sugar
- 1 tsp bicarbonate of soda

METHOD:

1. Preheat the oven to 180°C.
2. Mix the flour, oats and coconut in a bowl.
3. Melt the butter in a small pot and then add the syrup and sugar and heat.
4. When the butter is bubbling, add the bicarbonate of soda then stir through and remove the mixture from the heat.
5. Pour the butter mixture into the dry ingredients and stir together by hand.
6. Using the back of a metal spoon, gently press the crunchie mixture into a greased or lined baking tray (approximately 30 cm x 20 cm or similar depending on how thick you like the crunchies).
7. Bake for 15 minutes at 180°C, then turn the oven down to 160°C and bake for a further 10 minutes until golden brown.
8. Allow to cool in the pan before slicing.

Enjoy!