



QUINOA FRUIT COOKIES

Beware! These biscuits are highly addictive.

This recipe makes a big batch but we don't think they will last very long, as once you've had one you will be heading straight back for more.

Makes 35 to 40

1 cup (100g) **QUICK COOK ROLLED OATS**
1 cup (150g) **WHOLEMEAL FLOUR**
½ cup (80g) soft **BROWN SUGAR**
1 tsp **GROUND CINNAMON**
½ tsp **GROUND NUTMEG**
½ cup (100g) **WHITE QUINOA**, uncooked
½ cup (50g) **DESICCATED COCONUT**
1 cup (140g) **SULTANAS**
½ cup (100g) **DRIED DATES**, finely chopped
¼ cup (40g) **DRIED APRICOTS**, finely chopped
1 tsp **BAKING SODA**
2 tbsps **HOT WATER**
180g **UNSALTED BUTTER**, melted
3 tbsps **GOLDEN SYRUP**
1 tsp **VANILLA EXTRACT**

Preheat oven to 180°C.

Grease and line 2 baking trays with baking paper.

In a large bowl, combine the rolled oats, flour, sugar, spices, uncooked quinoa, coconut and dried fruit.

In medium-sized bowl, dissolve the baking soda with the hot water. Whisk in the melted butter, the golden syrup and vanilla.

Pour the golden syrup mixture into the dry ingredients and mix well to combine.

Place heaped tablespoons of the biscuit mixture onto the prepared baking trays. Allow plenty of room for the biscuits to spread. Flatten lightly with the back of a fork.

Place in the oven for approximately 10-15 minutes, or until they are golden.

Remove from the oven and allow to cool a little before transferring the biscuits onto a wire rack.



Beatnik

ripe
delicatessen

