

Apple Spice Biscuits

Equipment: Measuring cups and spoons Wooden spoon Large bowl Baking trays Cake rake	Ingredients: 2 and 1/2 cups brown sugar, firmly packed 2/3 cup butter 1/2 cup apple puree 1/2 cup honey 4 egg whites, lightly beaten 5 cups self-raising flour 6 cups Rice Bubbles 4 tsp ground ginger 4 tsp cinnamon 1/2 tsp ground cloves
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What to do:

1. Preheat oven to 180°C.
2. Beat sugar and butter in a bowl with electric mixer until combined and light in colour.
3. Stir in apple puree, honey and egg whites until well combined.
4. Place the Rice Bubbles into a large plastic bag, secure and use a rolling pin to crush the cereal until the 6 cups of cereal are reduced to 2 cups.
5. Stir in the crushed Rice Bubbles, flour and spices and mix until well combined.
6. Roll mixture into 4cm balls. Place on the baking tray and flatten each slightly with the back of a fork.
7. Bake for approx. 8 minutes or until lightly browned. Cool on a wire rack.