

“Crunchy Granola” Biscuits...

These Biscuits make a fabulous treat, full of fruity goodness, it's one big chunk of happiness, and can be eaten on the move or as a great addition to the lunchbox.

PREP	COOK	TOTAL
10 MINS	12 Mins	30 mins

INGREDIENTS:

- 3 cups granola without fruit or nuts
- $\frac{3}{4}$ cup raisins, regular or golden
- $\frac{1}{2}$ cup peanuts
- $\frac{1}{2}$ cup slivered almonds
- $\frac{1}{2}$ cup sweetened shredded coconut
- $\frac{1}{3}$ cup wheatgerm
- 14 tablespoons (7oz) unsalted butter at room temperature
- $\frac{3}{4}$ cup packed light brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 1 egg
- $\frac{1}{4}$ teaspoon salt
- 1 cup all purpose flour

METHOD:

- Preheat oven to 170 degrees, line baking tray with grease-proof paper, put to one side.
- Put the granola in a large bowl, and break up any lumps, add the raisins, peanuts, almonds, coconut and Wheatgerm and mix together.

- **With an electric mixer, beat the butter at medium speed, until smooth, (Approx 2 mins) add the sugars and beat for another 3 mins, or until creamy, add the egg and salt and beat until well blended, reduce the mixer speed to low, and blend in the flour, then steadily add the granola mixture. Stop the mixer when most of the granola mixture is blended into the batter, and finish the job with a sturdy spatula, making sure to mix any of the dry ingredients left at the bottom of the bowl.**
- **Scoop out about two tablespoonfuls of dough, pack the scoops between your palms, and place them on the lined baking tray, gently press down to form a disc.**
- **Bake for 10-12 minutes, the biscuits should be golden brown but not firm. Once baked, allow them to rest on the baking sheet for about 2 minutes before transferring them to a rack to cool to room temperature. Store in an airtight container at room temperature.**

These biscuits are delicious, and could be topped with chocolate for an added taste.