

# Weet- Bix Cookies

Workstation:

## Equipment

Small saucepan

Large bowl

Measuring spoons

Measuring cups

Wooden spoon

Lined baking tray

Chopping board

Non slip mat

Knife

## Ingredients

4 Weet-Bix

2/3 cup rolled oats

3/4 plain flour

100grams brown sugar

1/3 cup choc bits

2/3 cup dried apricots

3 tbs nuttelex

2 tbs golden syrup

1 tsp bicarbonate soda

1/4 cup boiling water

## Method

1. **Pre heat** oven to 160°C
2. **Crush** the Weet-Bix
3. **Dice** the dried apricots
4. **Mix** together the Weet-Bix, rolled oats, flour, sugar, choc bits and apricots until well combines
5. **Place** nuttelex and golden syrup in a small saucepan
6. **Heat** until gently melted
7. **Mix** bicarbonate of soda and water together then pour into nuttelex mixture
8. **Add** to dry ingredients
9. **Stir** until well combined
10. **Place** a tablespoon of mixture onto lined baking tray
11. **Bake** for 15-20 minutes
12. **Cool** before serving