

# Bentleigh West Kindergarten Inc.

HOME LEARNING – Apple spice biscuits



## APPLE SPICE BISCUITS

Ingredients:

- 1 ¼ cups brown sugar, firmly packed
- 1/3 cup butter
- ¼ cup apple puree
- ¼ cup honey
- 2 egg whites, lightly beaten
- 2 ½ cups self raising flour
- 3 cups Rice Bubbles
- 1 tsp ground ginger
- 2 tsp cinnamon
- ¼ tsp ground cloves



Method:

1. Preheat oven to 180°C. Line a cookie sheet with baking paper and set aside.
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 three cups of cereal are reduced to one cup. You can put in a blender to crash.
5. Stir in the crushed Rice Bubbles, sifted flour and spices and mix until well combined.
6. Roll mixture into 5cm balls. Place on the cookie sheet and flatten each slightly with the back of a fork.
7. Bake for approx. 8 minutes or until lightly browned.
8. Cool on a wire rack.
9. Enjoy!!!