

Hazelnut Crunchies



Ingredients:

500g unsweetened desiccated coconut
500g oats
250g sugar
250g flour
250g hazelnuts (or nuts of your choice) roughly chopped
200g butter/margarine
2 tbsp treacle/syrup
1 tbsp milk
½ tsp bicarbonate of soda
a pinch of salt

Method:

1. Preheat oven to 150° C and grease or line two 8" square baking dishes.
2. Combine coconut, oats, sugar, salt, flour and hazelnuts in a bowl and mix well.
3. Add butter to syrup and microwave until butter is melted - about 30 seconds.
4. Dissolve the bicarbonate of soda in the milk and add to the butter syrup mixture.
5. Combine wet and dry ingredients and mix well.
6. Line two square baking trays and press mixture.
7. Bake for 40 minutes until the cookie mixture is brown
8. Cut into squares while still hot but leave to cool in the tray
9. Store in an airtight container until ready to serve.

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