

Muesli Biscuits

In America, they would be called 'Cookies'. If you want to make muesli more 'portable' – to eat on the train or in the car – or you have muesli about to run out of, or has gone past the *best before* date; this is the best opportunity to make these delicious and slightly addictive biscuits. And they are even 'dunkable' in your tea!

For 12 to 14 large biscuits.

175g softened butter.

100g golden caster sugar.

1 large egg.

150g self-raising flour.

A pinch of salt.

200g Hugo's Muesli (or any other good muesli).



*Pre-heat an oven to:
180°C/350°F/Gas 4*

In a mixing bowl, beat the butter and the sugar with a hand-whisk or – if you are feeling strong – with a wooden spoon, until the butter turns pale. Beat in the egg, and then sift in the flour and pinch of salt – to make the mixture light and airy – and mix into a smooth paste. Finally, mix in the muesli into the thick, pasty dough.

Line a large baking tray with baking parchment. Spoon out a heaped desert-spoon of the mixture and form into a ball – about the size of a golf ball. It will be easier with wet hands. Place each ball onto the baking parchment with enough room for the biscuit to at least double in size. Flatten the ball down a bit. You should get 12 to 14 balls (depending how big your golf balls are).

Bake the biscuits for 12 to 18 minutes to a pale sable colour and quite firm to the touch. Cool on a cooling rack, do *not* be tempted – as your surely will be – to scoff a sneaky biscuit as soon as they come out the oven!

