



Whole Wheat Rusks

By Grace Stevens

Serves: 24

Cooking: 1hr 15min

Difficulty: Medium

Ingredients :

- 250g soft butter
- 190ml Selati Plantation Select Sugar
- 2 eggs
- 500g whole wheat flour
- 15ml baking powder
- 3ml salt
- 100g chopped walnuts
- 100g raisins
- 100g almond flour
- 100g crushed bran flakes
- 150ml milk
- 15ml lemon juice

Methods :

- Preheat oven to 180°C
- Grease a large rectangular cake tin
- Add lemon juice to milk. It will curdle, this is fine.
- Beat butter, sugar and eggs together in a large bowl.
- Add dry ingredients and mix well.
- Add milk and combine well.
- Press into baking tin and level well.
- Cut into rusks sizes before baking for 30-40 minutes until brown.
- Remove from oven. Allow to cool.
- Break into rusks and dry out overnight in oven at 60°C