



Macadamia Nut Crunchies

Recipe by Grace Stevens

Serves: 8

Cooking: 30min

Difficulty: Easy

Ingredients :

- 250g butter
- 15ml golden syrup
- 5ml bicarb
- 250ml coconut
- 250ml flour
- 3ml salt
- 500ml oats
- 250ml brown sugar
- 250ml chopped macadamia nuts

Methods :

- Preheat oven to 180°C
- Grease a 20cm x 30cm baking tin
- In a saucepan melt the butter and the syrup. Add the bicarb.
- Mix all the remaining ingredients together.
- Add the melted butter mixture and combine well.
- Pour out batter into baking tin and press flat with the bottom of a glass.
- Bake for 30 to 40 minutes until golden brown.
- While still hot and in the baking tin, cut into squares.
- Allow to cool in the tin.