



Jelly bean biscuits

What regular oatmeal biscuit isn't improved by the addition of jelly beans? (Now that we think of it, what ANYTHING isn't improved by the addition of jelly beans?) Here's how to do it.

ingredients

125 g of unsalted butter
80 g of white sugar
80 g of brown sugar
1 egg, beaten
½ teaspoon of bicarbonate soda
½ teaspoon of baking powder
½ teaspoon of salt
½ teaspoon of vanilla extract
300 g of all-purpose flour
125 g of oatmeal
250 g of Glucojel jelly beans

method

- 1 Preheat oven to 180°C.
- 2 Whisk butter and sugars until creamy.
- 3 Add egg, bicarb soda, baking powder, salt and vanilla.
- 4 Add flour, oatmeal and jelly beans.
- 5 Mix well.
- 6 Drop heaped dessert spoons of the biscuit mix onto the greased baking paper, making sure there's room for them to expand.
- 7 Bake for 10 to 12 minutes.
- 8 Place on a rack to cool.

Add a
Little Magic
with

GLUCOJEL™

