

Ancient grains Dilmah tea and Bickies



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- Sub Category Name
Food
Sweets
- Recipe Source Name
Infusions Recipes

Used Teas



Ceylon Premium Tea

Ingredients

Ancient grains Dilmah tea and Bickies

- .75 cup rolled oats
- .25 cup 3 coloured quinoa soaked in $\frac{1}{4}$ cup water
- 1.25 cups plain flour
- 1 cup macadamia nuts chopped
- .75 cup desiccated coconut
- 10g Dilmah premium black tea
- $\frac{1}{2}$ cup golden syrup
- 150g butter
- .75 cup raw sugar



- ½ tsp bicarb soda

Methods and Directions

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- Pre heat oven to 180 deg C
- Place all dry ingredients except bicarb into a mixing bowl
- Place the golden syrup, tea, butter and sugar into a heavy based pot and bring to the boil
- Add contents Dilmah premium tea
- Turn down to a simmer and stir till the sugar has dissolved
- Turn off heat
- Add bi carb and mix
- Cool for a few minutes and add to the dry ingredients
- Stir till thoroughly mixed
- Grease a tray, place greaseproof paper on tray and grease again.
- Roll balls of the dough and place on the tray and push down gently.
- Ensure that the biscuits are not too close to each other.
- Bake in the top of the oven for 10 minutes
- Bake for another 5 minutes at the bottom of the oven
- Allow to cool slightly in the tray and then place on a wire rack to cool

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