

Fruity Biscuits

These went down a treat in my house, apart from youngest who seems to have an aversion to anything without chocolate in it. This recipe makes nice chunky biscuits that make you feel like you are having a healthy snack.

Makes approx 20.

Ingredients

- 200g butter
- 175g muscovado sugar
- 2 tbsp marmalade
- 2 tsp mixed spice
- 1 tsp ground ginger
- 1 tsp cinnamon
- 175g porridge oats
- 200g self-raising flour
- 2 tsp baking powder
- 175g dried fruits, apricots, raisins, etc. I used a great mix from Aldi called Fruit Mix that had cranberries in it too.
- 100g nuts (I didn't put these in as one of my children is not a fan of nuts)

Method

1. Heat oven to 160°C.
2. Line a baking tray with baking paper or a sheet of silicone.
3. Cream butter and sugar until light and fluffy.
4. Mix marmalade with 2 tbsp boiling water, stir into creamed mixture.
5. Add spices, oats, flour and baking powder.
6. Mix in in fruits and nuts.
7. Dust hands with flour and take about a walnut sized lump of mixture and roll into a ball.
8. Place on a lined baking tray, allow enough room between each ball for spreading.
9. You should get about 8 - 10 balls per tray.
10. Bake for 25 min until golden brown.
11. Leave on the tray for a few minutes to harden before transferring to a cooling rack.
12. These will keep in an airtight container for a couple of days, if they last that long.



Adapted from [a recipe in the BBC Good Food Magazine](#)