

Muesli Munchies

Ingredients

oil, for greasing

125g (4oz) butter, at room temperature

125g (4oz) light muscovado sugar

1 egg

150g (5oz) self-raising flour

75g (3oz) ready-to-eat dried apricots

75g (3oz) 'no added sugar' muesli

Jumbo oats, to decorate (optional)

Directions

1. Set the oven to 180°C/350°F/Gas Mark4.

Brush the baking sheets with a little oil.

2. Put the butter and sugar in the mixing bowl and beat with the wooden spoon or electric mixer until light and fluffy.

Add the egg and flour and beat until smooth.

Snip the apricots into small pieces with scissors then mix into the cookie mixture with the muesli.

3. Spoon heaped teaspoons of the mixture onto the oiled baking sheets, leaving a little space in between to allow them to spread during cooking.

4. Sprinkle the mounds with a few oats, if you like, then bake for 12-15 minutes until the cookies are golden brown.

5. Allow the cookies to harden for a few minutes, then loosen them with the palette knife and transfer to the wire rack to cool completely. They can be stored in an airtight tin for up to 2 days.

Tip

* If you don't have any apricots, then add the same weight of chopped glace cherries, or whole sultanas or raisins.