

No Bake Biscuits

Ingredients

- 1 cup flour
- 1/2 cup oat bran
- 1/4 cup sultanas
- 1/2 cup peanut butter (or nut butter)
- 1/4 cup honey
- 1-2 tbsp milk as needed to combine dough
- 1/4 cup chocolate pieces milk, dark, white or butterscotch



Method

1. Line a large plate or baking tray with greaseproof paper.
2. In a large mixing bowl, add flour, oat bran and sultanas.
3. Stir until all ingredients are well combined.
4. In a small microwavable bowl, add nut butter and honey and heat until melted. Stir to combine.
5. Pour the liquid mixture into the flour mixture, mix well.
6. Add milk one tablespoon at a time to make a thick batter.
7. Roll into balls. Place onto a tray and flatten slightly with a fork.
8. Press chocolate pieces into the top of each biscuit
9. Chill in the fridge for approximately 30 minutes until firm.
10. Store in airtight container for 2 days.

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