



# Spiced Date Biscuits



Serves 8-10

Recipe by Liz Leigh

## INGREDIENTS

- 1 cup coarsely chopped dates
- 2 tbsp. golden syrup
- 2 tbsp. water
- 1 tsp finely grated orange rind
- 255g plain flour
- ¼ tsp bicarb
- 165g caster sugar
- 1 egg
- ¼ cup icing sugar
- ¼ tsp ginger powder (optional, to mix with icing sugar)

## DIRECTIONS

1. Preheat oven to 180 degrees.
2. Grease two oven trays and line with baking paper.
3. Combine dates, syrup, water in saucepan, bring to boil.
4. Remove from heat and stir in bicarb, orange rind.
5. Stand for 5 minutes.
6. Blend til smooth.
7. Mix in flour, sugar, egg, til smooth.
8. Refrigerate for 30 minutes.
9. Roll teaspoonfuls of mixture into balls.
10. Pop on tray about 3cm apart and flatten slightly.
11. Cook for 15 minutes.
12. Cool on the tray, dust with icing sugar.



## Sundays

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