

## Ingredients

- 1 cup wholemeal flour
- 1½ cups plain flour
- 3 tsp. ground cinnamon
- ¼ tsp. bicarbonate of soda
- 2 cups grated apple
- 1½ cups brown sugar
- 1 cup butter
- 1 egg
- 1 tsp. vanilla extract
- 1 tsp. of ground wattle seed

# Apple and Wattle Seed Biscuits

## Method

- 1 preheat oven to 180°C
- 2 In a mixing bowl, cream together butter and sugar until smooth. Stir in egg and apple sauce until smooth. Sift together, remaining dry ingredients in another bowl.
- 3 Add the dry ingredients to the wet mixture until combined and smooth.
- 4 Shape into teaspoonful's and place on baking tray.
- 5 Bake for 15 minutes until the edges are golden.

# Melrose Taste-Tested Wattle Seed

The best part about making the biscuits was creaming the butter and sugar. I really enjoyed putting the mixture onto the baking tray this was heaps of fun. When I first smelt the wattle seed it smelt like coffee and chocolate.

Samantha

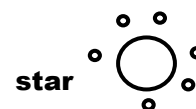


The worst thing about making the muffins was grating the apples.

When I smelt the wattle seed it smelt like ginger.

The muffins tasted delicious.

Caitlin



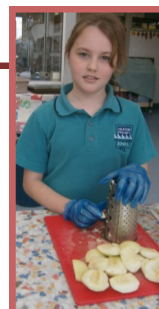
## Ingredients

- 1 cup self-raising flour
- 1 cup wholemeal self-raising flour
- 3 tsp. ground cinnamon
- ¼ tsp. bicarbonate of soda
- 2 cups grated apple
- ½ cup brown sugar
- ½ cup vegetable oil
- 2 eggs
- 1 tsp. vanilla extract
- 1 tsp. of ground wattle seed

# Wholemeal Apple and Wattle Seed Muffins

## Method

1. Preheat oven to hot 200°C. Lightly grease 12 hole muffin pan.
2. Sift flours, cinnamon and soda into a large bowl. Stir apple and sugar through the flour mixture.
3. In a large jug, whisk together oil, eggs and vanilla. Add to the flour mixture, mixing until just combined. Do not over-mix. Stir in wattle seed.
4. Spoon mixture evenly into prepared pan.
5. Bake for 20—25 mins.



The best thing about the muffins was there smell. They smelt like Anzac Biscuits baking.

The worst part for me was waiting for them to cook.

When I smelt the wattle seed it smelt like coffee.

Tien

boomerangs



# Choc-Oat Wattle Seed Biscuits

# Melrose Taste-Tested Wattle Seed

## Ingredients

- 250g(1 cup) margarine
- 50g(1/3 cup) caster sugar
- 115g (1/2 cup) brown sugar
- 200g (1 1/3 cup) SR flour, sifted
- 175g (2/3 cup) oats
- 115 (1/2 cup) dark chocolate bits
- 85g ( 1/3 cup) white chocolate bits
- 50g (1/4 cup) glace cherries, roughly chopped
- 50g (1/4 cup) sultanas
- 2 teaspoons ground wattle seed

## Method

1. Preheat oven to 180°C
2. Beat margarine and sugars in an electric mixer until light and fluffy, then stir in flour, oats, wattle seed, chocolates, cherries, and sultanas.
3. Shape into teaspoonful's and place on baking tray
4. Allow room for spreading
5. Bake for 15-20m or until golden brown.

I really enjoyed making the choc-oat wattle seed biscuits. The wattle seed really smelt. While the biscuits were baking they smelt really good which really surprised me. They tasted really brilliant.

Jayden.

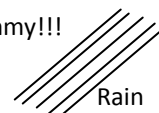


Rainbow



I really enjoyed making the Choc-oat Wattle seed cookies. When I tasted the raw mixture they tasted like coffee. When I was making the mixture they smelled a lot like coffee. They tasted very yummy!!!

Hannah.



Rain



The taste of the raw mixture was as good as the cookies when they were fully cooked. The grounded Wattle seed smelt a bit like coffee but you can't taste the wattle seed in the biscuit. The part I enjoyed the most of when I was making the biscuits was putting the mixture into balls and placing them on the tray.

Xavier.

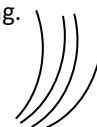


Travelling

I thought that the choc-oat wattle seed biscuits were the most favourite biscuits I ever tasted. I Loved how they smelt while they were cooking.

They tasted fabulous.

Griffin.



Clouds