

## APRICOT BUBBLE BISCUITS

Ingredients	Equipment
150 grams Butter	Large and Medium Mixing Bowls
$\frac{1}{2}$ Cup Caster Sugar	Measuring Cups
1 Teaspoon Vanilla Essence	Measuring Spoons
1 Egg	Scales
1 Cup Self Raising Flour	Small Knife
$\frac{1}{4}$ Cup Custard Powder	Chopping Board
$\frac{1}{4}$ Teaspoon Ground Cinnamon	Beaters
1 Cup Dried Apricots	Lined Baking Trays
3 Cups Rice Bubbles	

### WHAT TO DO

1. Pre heat oven to 180°C
2. Chop Apricots roughly.
3. In the large bowl, cream the butter and sugar with the beaters until pale and creamy.
4. Add vanilla essence and eggs, beat until well combined.
5. Mix in flour, apricots, custard powder and cinnamon. Stir until well combined.
6. Place the rice bubbles in the medium bowl. Roll the cookie mixture into walnut sized balls and coat in rice bubbles and place on a lined oven trays. Leave some room in between each biscuit so they don't all stick together. Bake in the oven for 15-20 minutes until golden brown.
7. Transfer the biscuits to a wire rack to cool completely.