



Heirloom recipes: Louise's crunchies

Ingredients

250g margarine
2 Tbsp syrup
1 cup flour
1 cup coconut
2 cups oats
A generous pinch of salt
1 tsp bicarb
1 cup sugar

Method

1. Melt the syrup and margarine together in the microwave for four minutes.
2. Mix your dry ingredients together.
3. Add the syrup mixture to the dry ingredients and mix well.
4. Press into a well greased [baking tray](#).
5. Bake at 180°C for 20 minutes until golden brown.
6. Cut while warm and soft and after a few minutes remove from the pan.
7. Cool on newspaper to remove excess oil and leave to harden.

And there we have it. Crunchies that taste like home.