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## Apple Snow with Oat and Sultana Biscuits



## Ingredients

**Apple Snow**

This recipe will make 6 portions.

700g prepared apple slices

40ml cold water

Half a small lemon

100g caster sugar

3 large eggs

200ml whipped cream

**Oat and Sultana Biscuits**

Apple snow is often served with some kind of biscuit to add contrast

these oat and sultana biscuits are quick and easy to make and taste delicious, crunchy on the edges and chewy in the centre.

Makes 12 biscuits

**Ingredients:**

70g self raising flour

65g demerara sugar

50g sultanas

70g jumbo porridge oats

70g butter

1 tablespoon of golden syrup

1 tablespoon of milk

## Preparation

1. Preheat the oven to 160 degrees, 140 degrees fan oven. Lightly grease an oven tray and line with baking parchment.
2. Combine the flour, sugar, sultanas and oats in a bowl.
3. Gently heat the butter and syrup in a large saucepan until it is melted. Stir in the dry ingredients a little at a time until it is all mixed in. Add the milk and stir well.
4. Take a spoonful of the mixture and heap it onto the prepared tray, shaping it into a

circle and pressing just gently on the top. Place the biscuits apart from each other to allow room to spread. Bake for 15–20 minutes.

5. Allow to cool for 10 minutes before transferring to a wire rack. Store in an airtight container once completely cool.

## **Cooks Note**

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