**Muesli Cookies** makes approx. 30

**Ingredients**

1 ½ cups toasted muesli

1 cup plain flour

1 cup desiccated coconut

½ cup dried cranberries

¼ cup firmly packed brown sugar

1 ½ teaspoons ground ginger

125g butter, chopped

¼ cup golden syrup

4 Tablespoons water

1 teaspoon bicarbonate of soda

**Method**

1. Preheat oven to 160°C.
2. Line 2 baking trays with baking paper.
3. Combine the muesli, flour, coconut, dried cranberries, brown sugar and ginger in a large bowl.
4. In a medium microwave safe bowl heat the butter, golden syrup and water until the butter is melted, and combines well with the golden syrup and water, approx. 2 minutes on medium.
5. Remove from heat and add the bicarbonate of soda and stir until just combined, it will go very frothy. Add to muesli mixture and stir well.
6. Use your hands to roll 1 Tblsp of mixture into balls and place on prepared trays, allowing room for spreading. Use your fingers to flatten to 1cm thick.
7. Bake for 12-15 minutes or until golden brown and crisp.
8. Remove from oven and set aside for 5 minutes before transferring to a wire rack to cool completely.