



# Haigh's Chocolate, Oat & Ginger Biscuits

**Preparation time:** 20 mins | **Cooking time:** 25 mins | **Makes:** 20

1 cup (90g) rolled oats  
 1 cup (160g) wholemeal plain flour  
 1 cup (220g) light brown sugar  
 ¾ cup (60g) shredded coconut  
 ½ cup (60g) pecan nuts, chopped  
 2 tablespoons glacé ginger, chopped

½ teaspoon bicarbonate of soda  
 2 tablespoons boiling water  
 125g unsalted butter, chopped into cubes  
 2 tablespoons golden syrup  
**65g Haigh's Dark Chocolate Pastilles, chopped**



Preheat oven to 180°C (160°C fan-forced) and line 2 x baking trays with baking paper.

In a large mixing bowl, combine oats, flour, sugar, coconut, pecan nuts and ginger together, stirring until well combined.

In a small bowl, combine bicarbonate of soda and water together, stirring until bicarb dissolves.

In a small saucepan, combine butter and golden syrup together over a medium heat, stirring until butter has melted. Bring to the boil. Add the bicarb mixture, stirring to combine, until mixture froths up the sides of the pan and remove from heat. Add this mixture to the dry ingredients, stirring until well combined.

Place tablespoons of mixture, rolled into balls on prepared baking trays, about 5cm apart. Using a spoon gently flatten each ball of dough slightly.

Bake in preheated oven for 15 minutes for chewy biscuits and 20 minutes for crunchy biscuits.

Place a Haigh's Dark Chocolate Pastille in the centre of each biscuit, for the final 5 minutes of cooking.

Remove from oven and allow biscuits to cool on trays.

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