

DATE AND BRAN RUSKS



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RECIPE

500 gr soft margarine/butter

1 cup sugar

3 large eggs

1 kg self-rising flour

$\frac{1}{2}$ teaspoon of salt

750 ml all bran flakes (crush it roughly with a rolling pin

300ml milk

$\frac{1}{2}$ cup desiccated coconut

1 cup chopped dates (can add more)

1 cup chopped pecans

In a mixing bowl, beat the butter and sugar well..add in eggs and whisk well until incorporated.

Add the flour, salt and all bran flakes, dates and nuts mix, lastly add the milk and mix well.

Prepare a baking tray with nonstick spray, push the batter in the pan, level it out and cut it into the size of rusks you would like to have either with a pizza cutter or knife

Bake in the oven for about 45 minutes until brown. Remove the rusks, and arrange it on an oven tray to dry out and harden at 100 degrees for approx 20+ minutes

MASTER CHEF NAJIYA

<http://halaal.recipes/recipes/details/4599/date-and-bran-rusks>