



بسكويت الفطور بالشوفان والتوت البري

40 • ٤٠

بسكويت الفطور بالشوفان والتوت البري هو خيار صحي ولذيذ لبدء يومك. يمكنك استبدال السكر بالحلويات الطبيعية مثل العسل. اخبزي بسكويتك في الفرن لمدة 15 دقيقة حتى تصبح مقرمشة. اذكرينا على Instagram أو Facebook باستخدام #honeylovers و@capilano honey.



٤٠ بسكويت
٤٠

٢٥ دقيقة
٢٥

١٥ دقيقة
١٥

١٢
١٢

Ingredients

- 3 كوبين دقيق أبيض
- ١ كوب دقيق الشوفان
- ٩٠ جرام سكر (أو عسل)

Method

1. اخلطي 2 كوب دقيق أبيض (أو دقيق الشوفان) مع 180 جرام سكر (أو عسل).

Visit capilano honey.com.au to learn how to swap honey for sugar in your recipes.

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- 1 1/2 cups of water
- 2 1/2 cups of milk
- 1 cup of sugar
- 1/4 cup of honey
- 1/4 cup of butter
- 1/3 cup of vanilla extract

Used in this recipe



Capilano Pure Honey

Capilano Pure Honey is a natural, unprocessed honey that is perfect for use in your recipes. It is made from the finest honeybees and is available in a variety of sizes and flavors. Capilano Pure Honey is a natural, unprocessed honey that is perfect for use in your recipes. It is made from the finest honeybees and is available in a variety of sizes and flavors.

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Method

2. Add the water, milk, sugar, honey, butter, and vanilla extract to a large pot. Bring to a boil over medium heat, stirring constantly. Reduce the heat to low and simmer for 4-5 minutes.
3. Add the honey to the mixture. Stir well. Simmer for 15-20 minutes.
4. 1/2 cup of honey. Stir well. Simmer for 15-20 minutes.
5. Add the honey to the mixture. Stir well. Simmer for 15-20 minutes.

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