



Moordrift Dairy

MUESLI RUSKS

This recipe comes from Annette Human's cookbook. I've tried and tested it and not only do they taste good, the recipe makes loads. Make sure you have plenty of space to dry out the rusks. I ended up putting them in the airing cupboard!

INGREDIENTS

700g bought muesli
Rusk dough
700g butter/margerine
500g sugar
750ml buttermilk
1,5kg self-raising flower
40g baking powder
7ml salt

METHOD

Heat the butter/margerine and sugar until the shortening has melted. Remove from the stove. Beat together the buttermilk and eggs and stir the buttermilk mixture into the sugar mix.

Sift together the self-raising flour, the baking powder and salt. Add the muesli and mix. Add this to the sugar mixture and combine well.

Spoon the dough into four greased loaf tins, each with a volume of 1,5 litres. Bake the rusk loaves for about 30 minutes at 180 degrees celsius and then for about 40 minutes at 160 degrees celsius until golden brown and done. Leave the loaves to cool in the tins for a few minutes, then turn them out onto a wire rack to cool completely.

Cut each loaf into rusk-sized portions. Dry out overnight in a cool oven with the oven door slightly ajar.

Makes about 10 and a half dozen rusks (or more)!

F R E S H E R F O R L O N G E R

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