

Australian Nut Processors

Recipe ORANGE AND ALMOND WAFERS

Ref No. ANP044

INGREDIENTS:

Thinly peeled rind of one orange
125g caster sugar
80g plain flour
1 packet **DUCKS SLIVERED ALMONDS**,
finely chopped
60g butter
85ml orange juice

METHOD:

Add rind of orange juice to pan of cold water, bring to the boil, drain and rinse under cold water.
Add rind to dry ingredients and stir in butter and orange juice. Using a flat knife spread tablespoons of mixture onto baking paper lined oven trays.
Spread each tablespoon to form long wafer like biscuits. Bake at 170°C for 4-5 minutes or until golden. Stand for 20 seconds and then remove from paper using a flat knife and cool over a rolling pin to flatten biscuits to wafer thin.

