

YSTERVARKIES



INGREDIENTS:

- 350g Bruismeel (Flour)
 - 7ml bakpoeier (baking powder)
 - 1ml sout (salt)
 - 125g botter of margarien (butter of margerin)
 - 250g suiker (sugar)
 - 4 eiers (eggs)
1. Sif bruismeel, bakpoeier en sout saam (Sieve flour, baking powder and salt together).
 2. Klop botter en suiker tot romerig (mix the butter and the sugar until creamy).
 3. Klop eiers een vir een by bottermensel en meng goed na elke byvoeging (add the eggs one by one to the butter mixture and blend well).
 4. Voeg gesifte bestanddele bietjiesgewys by en roer tot alles net gemeng is (add the egg, butter and suger mixture to the rest of the ingredients and mix well).
 5. Skep in panne, maak gelyk en bak 15 - 20 minute (Pour in baking pan and cook for 15 - 20 minutes).
 6. Keer uit op draadrak en laat afkoel (put the dough on a rack and allow to cool).
 7. Sny in blokkies van sowat 3cm x 3cm (cut in squares of 3cm x 3cm).



*The picture above is here for one sole purpose, a private joke between me, A. and T. (**Bigger sieve!**)*





STROOP (Syrup):

- 375ml kookwater (water)
- 600g suiker (sugar)
- 1ml sout (salt)
- 15g kakao (cocoa)
- 15g botter (butter)
- 5ml vanieljegeursel (vanilla essence)

DECORATION:

- 400g klapper (coconut)
1. Meng kookwater, suiker, sout, kakao, botter en vanieljegeursel in n' dubeel kastrol. (Mix water, sugar, salt, cocoa, butter and vanilla essence together in a cooking pan - let it get syrupy).
 2. Doop koekblokkies vinning in stroop en sorg dat al sy vier sye bedek is (dip cookies in the syrup and make sure that all sides are coated with it).
 3. Rol in klapper en plaas op draadrak (roll the cookies in the coconut and place on rack).





Dit is heerlike!
GENIET!!!!