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| Ingredients1 cup LSA (Linseed, Sunflower seeds and Almond Meal) mix2 ½ cup self raising flour1 cup sugar1 cup vegetable oil ½ tps salt¼ cup of milk for pattern on cookies |  | LSA cookiesLinseed Sunflower Almond CookiesMethod1. Combine all ingredients in a mixing bowl. (If too dry, add more oil and too wet, add more self raising flour)
2. Line a baking tray with grease proof paper
3. Take a spoonful of the mixture and roll into a ball
4. Place the ball onto the tray, leaving a gap between each ball
5. Dip a fork into milk then lightly press onto the ball (flattening it slightly) to make a pattern
6. Bake the cookies for 15 mins at 180C, or until slightly golden brown.
7. Remove and place on a cooling rack to cool
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