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| Ingredients 1 cup LSA (Linseed, Sunflower seeds and Almond Meal) mix  2 ½ cup self raising flour  1 cup sugar  1 cup vegetable oil  ½ tps salt  ¼ cup of milk for pattern on cookies |  | LSA cookies Linseed Sunflower Almond CookiesMethod  1. 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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