

APRICOT AND HONEY NUT COOKIES (GLUTEN FREE)



Ingredients :

- 2 Level Tbsp Low Fat Margarine
- 4 Tbsp Honey
- 10 Almonds (*chopped*)
- 5 Walnuts (*chopped*)
- 7 Dried Apricots (*chopped*)
- 4 Tbsp Gluten Free Self Raising Flour
- 2 Level Tbsp Skimmed Milk (or milk alternative)
- 1 tsp Vanilla Extract

Method

Place your margarine and honey into a bowl and mix well.

Once mixed well add your chopped nuts, apricots and vanilla extract mix well then add your flour and mix well again.

Add your 2 level table spoon of milk and mix well place table spoons of the apricot and honey nut cookie mixture onto a greased and floured baking tray and place into a pre-heated oven at 180C for 15 minutes only.

Take your cookies straight off the baking tray with a spatula and place onto a cooling rack.