



## **CROSTINI**

Pre heat oven to 180°C. Grease and line a small 1lb loaf tin with baking paper.

### **What you need:**

125g of our everyday flour mix

¼ - ½ tsp salt

½ tsp mustard powder

1/8 tsp turmeric powder (optional)

1 ½ level tsp baking powder

½ - 1 tsp dried rosemary

1 TBS sunflower seeds

½ cup + 2-3 TBS milk (note 1)

1 TBS canola, rice bran or similar

Sprinkling of chilli flakes (optional)

### **To Make:**

Add all the dry ingredients into a bowl and mix together to combine. Make a well in the centre, add the milk and oil into the bowl, mix through to combine. Pour into prepared tin.

Bake for 18-20 minutes or until a skewer comes out clean. (Ovens will vary). Leave to cool in the tin before turning out. The loaf must be completely cold before wrapping in tin foil. Leave in the fridge for at least 3-4 hours before cutting. Even better leave in the fridge overnight.

### **To Make Crostini:**

Preheat oven to 130°C. Line 2 trays with baking paper

Slice the loaf into thin slices and place on the trays.

Bake for about 30 minutes. Remove from the oven and turn the crostini over. Swap trays over then bake for a further 25-30 minutes or until golden and crisp. (ovens will vary). Cool completely before storing in an airtight container.

Makes approx. 30-35 crostini.

### **Note:**

1. For dairy free use nondairy milk of choice.

**Tip:** Crostini are delicious eaten on their own or serve with your favourite dip.