



SCROGGIN MUNCHIES

Preheat oven to 180°C/350°F/Gas 4. Line 2 trays with baking paper



What you need:

1 quantity of Scroggin Munchies base mix
75g softened butter (note 1)
1-2 TBS soft brown sugar
1 egg, size 7 @ room temperature

Scroggin Munchies Base Mix:

140g of our everyday flour mix
½ tsp gf baking powder
½ tsp gf baking soda
50g finely chopped cranberries
60g desiccated coconut
60g chocolate chip
30g sunflower seeds
20g pumpkin seeds

To Make:

Measure the Scroggin base mix into a container with a lid. Secure lid and give it a good shake.

In a large bowl cream the butter and sugar together until combined. Add the egg and mix well. Tip one quantity of the Scroggin Munchies base mix into the bowl. Using a large metal spoon mix well together. Finally bring the mix together with your hand into a ball.

Roll a heaped teaspoon of dough into a ball (about 30g) place on tray. Flatten well with damp fingertips or a fork. Repeat until you have used up all the dough.

Place in the fridge for at least 1-2 hours (longer is better). Remove from fridge, bake in the oven for 8 minutes, swap trays around then bake for a further 7-8 minutes or until golden (ovens will vary). Remove from the oven, cool for 5 minutes before transferring the cookies to a cooling tray. When cold, store in an airtight container. Eat with 2-3 days.

Makes 12-14 cookies approx.

Notes:

1. For dairy free use non dairy free spread of choice.

Tip: These cookies freeze exceptionally well.

- Variation: Replace the egg with 4 TBS of coconut yoghurt (I like to use Raglans) plus 1 tsp ground cinnamon.