



# SKYE BLUE

## *Kitchens*

### SCROGGIN MUNCHIES

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

#### **What you need:**

1 bag of Scroggin Munchies mix  
1 egg  
75g butter (note 1)  
1-2 TBS soft brown sugar



#### **To Make:**

In a large bowl cream the butter and sugar together until combined. Add the egg and mix well. Add packet contents 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 20 cookies approx.

#### **Notes:**

1. For dairy free use Olivani instead of butter

**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.