



Crunchy Cookies

Makes 16 - 20

A really quick dough using the Fibre Mix for a crunchy bite, great for dunking.

Before you start pre-heat the oven to 190oC/375oF/Gas Mark 5 and line a baking tray with grease proof paper.

Cream together 100g (4 oz) butter with 100g (4 oz) soft brown sugar and 1 tsp vanilla essence. Beat in 1 medium egg and 200g (8 oz) JUVELA Gluten-Free Fibre Mix and bring together to form a dough. Sprinkle surface with Fibre Mix and knead lightly until smooth. Roll out and cut into desired shape. Place well apart on baking tray.

Bake in pre-heated oven for 15 - 20 minutes until golden brown.