

ALMOND CRESCENT COOKIES

(vegan : egg-free : dairy-free)

2 cups whole raw almonds

1 cup rolled oats

½ cup dairy free custard powder (or cornflour)

½ - 1 cup raw sugar

1 cup wholemeal spelt flour

1 teaspoon vanilla paste

1 cup dairy free butter (I used Botanical Cuisine)

- Pre-heat oven to 180 degrees C.
- Place almonds and oats in food processor and blitz until very fine crumbs.
- Add remaining dry ingredients + vanilla and whiz to blend.
- Break butter into small pieces and feed through shute, pulsing until the mixture forms one large lump.
- Roll teaspoons into a cylinder shape, place on baking tray and curve ends of dough in to create a crescent.
- Bake 8-10 mins at 180 degrees, or until lightly browned.
- Carefully remover from tray to cool on a cooling rack.

