

Fruity Nutty Cookies

150gm of butter

¼ cup of brown sugar

1 tsp of pure vanilla extract (the real thing)

250gm of wholemeal spelt flour

2 eggs

1 tsp 'Red Mills' Aluminium Free Baking Powder

½ cup of rolled oats

1 cup almonds chopped

½ cup of pumpkin seeds

½ cup of dried fruit

Pre-heat oven to 170 degrees.

Cream butter and sugar, add eggs and vanilla, and then add flour, baking powder, rolled oats, nuts and dried fruit. Roll 1 tbsp of mixture into a ball and then place on baking parchment on baking tray and press down with a fork.

Bake for 15-20min (they burn easily)