



Honey Cookies

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With thanks to Glen Huon Primary School

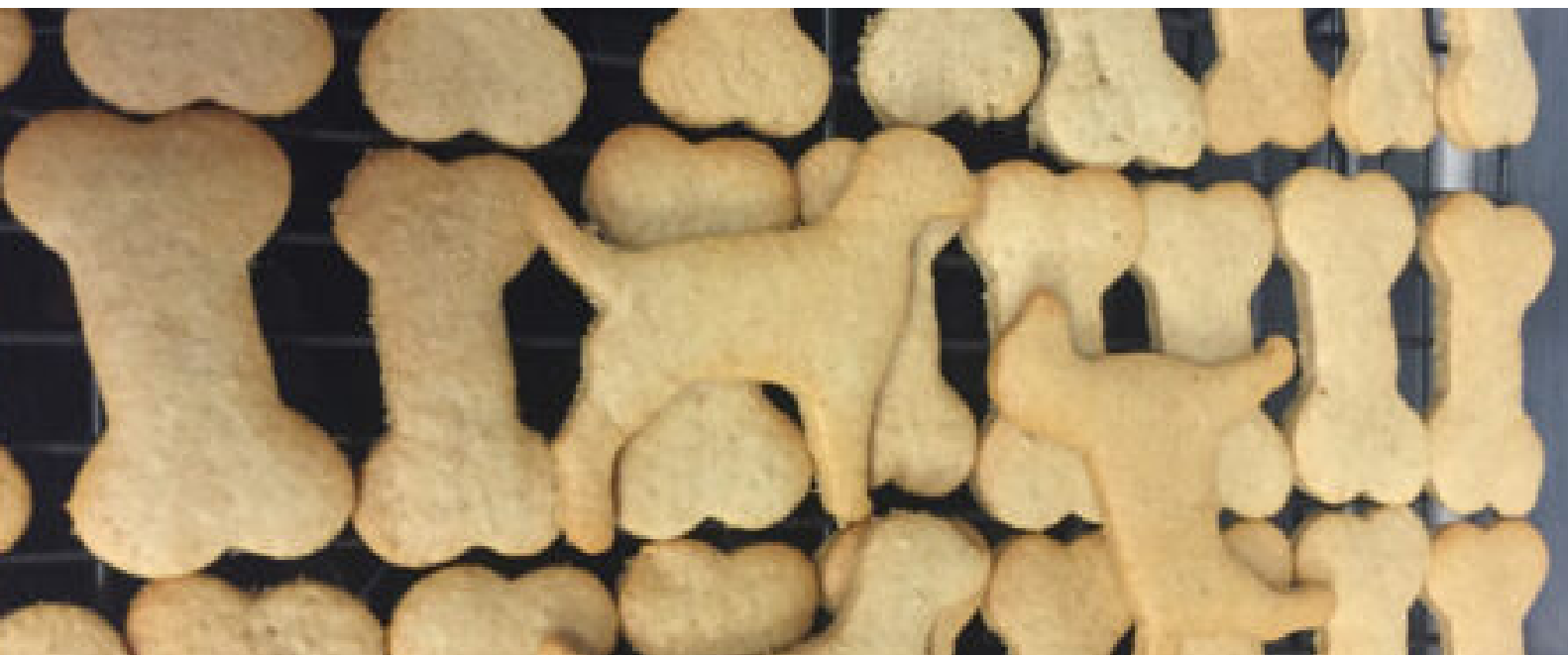
Traffic light category: **Amber** Serves: 18 (25g)

Ingredients

- 60g polyunsaturated margarine
- 140g honey
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup wholemeal plain flour
- $\frac{1}{2}$ cup self raising flour
- $\frac{1}{2}$ teaspoon bicarbonate of soda

Method

1. Preheat oven to 180°C, line two trays with baking paper
2. Place the margarine, honey and vanilla in small bowl of an electric mixer and beat for 5 minutes
3. Add flours and bicarb soda, mix until a smooth dough forms
4. Roll out to a thin rectangle approximately 2mm thick
5. Use a variety of cookie cutters to cut shapes
6. Place on prepared trays, bake for 5 – 8 minutes or until golden brown, cool on wire rack
7. Store in an airtight container.



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