



Macadamia nuts gingersnaps



SERVINGS

15 biscuits

COURSE

Snack

PREFERENCE

Dairy Free, Gluten Free, Vegetarian

PERFECT FOR

Quick and Easy

SKILL LEVEL

Easy

INGREDIENTS

- 1 cup macadamias
- $\frac{1}{3}$ cup tahini
- $\frac{1}{3}$ cup honey
- 1 tsp ground ginger
- 1 tbsp raw ginger finely grated
- $\frac{1}{2}$ tsp bicarbonate of soda

INSTRUCTIONS

1. Preheat oven to 180°C. Line a large baking tray with baking paper. Place the macadamias in a food processor and process to a coarse crumb. Add the remaining ingredients and process until the mixture is thoroughly combined and comes together when a small amount is

pressed between your fingers.

. Roll tablespoonfuls of dough into balls and press to create thick discs about 3cm in diameter. Place at least 5cm apart on the lined baking tray, allowing space for the mixture to spread. Bake the cookies for 12-14 minutes, until golden, taking care not to overcook.

. Remove from the oven and allow to cool for 5 minutes on the tray before cooling completely on a wire rack.

NUTRITION

Calories: 119kcal

Carbohydrates: 9g

Protein: 2g

Fat: 10g

Saturated Fat: 1g

Polyunsaturated Fat: 1g

Monounsaturated Fat: 6g

Sodium: 39mg

Potassium: 65mg

Fiber: 1g

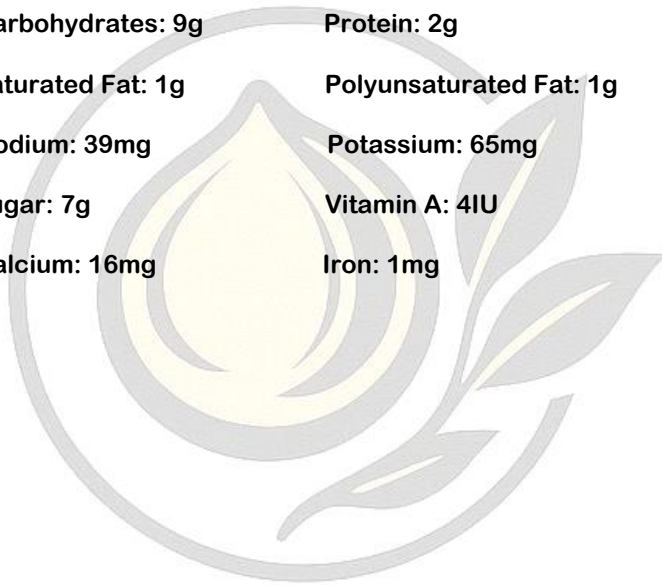
Sugar: 7g

Vitamin A: 4IU

Vitamin C: 1mg

Calcium: 16mg

Iron: 1mg



NUTSCO LIMITED

PREMIUM MACADAMIA PROCESSING