

INGREDIENTS

50g Almond Meal
90g Oat Flour
35g Rolled Oats
60g Sultanas
60g Dried Cranberries
60g Chocolate Buttons
1 tsp Baking Powder
65g Honey
1 Egg
1 tsp Vanilla Extract
80ml Almond Milk
180g Almond Butter
Almond Slithers for topping

INSTRUCTIONS

- Preheat oven 165C.
- Line 2 baking trays with baking paper.
- Combine all dry ingredients in a mixing bowl, stir until all mixed together with no lumps.
- Create well in the middle of the dry ingredients, add all wet ingredients. Mix until fully combined.
- Using a tablespoon, scoop mixture into hands and roll into a ball, then flatten on a baking tray.
- Bake for approx. 12-15 minutes depending on how soft/chewy you desire. Top with Almond Slithers.

Note: If mixture becomes too sticky on your hands, fill a small bowl with water and wet hands between rolling.



Almond Breakfast Biscuits



12 Servings



20 minutes

Feeling rushed in the mornings? Grab a couple of these on your way out the door. They are packed full of yummy goodness. If you want an even healthier version leave out the chocolate buttons or for an indulgent treat try the extra chocolately version below.

EXTRA CHOCOLATELY VERSION

Replace Almond Butter with Chocolate Almond Butter

Add 1 tsp Cocoa Powder

Add extra 1/2 Tbsp Almond Milk

