



Hazelnut and honey biscuits

Ingredients:

- 1 cup hazelnuts
- 1 cup flour (half white, half wholemeal)
- 40g butter
- ~ 1/4 cup olive oil
- 3 tbsp runny honey
- dash of milk (or whisky!) if required to bring dough together
- ~ 1 tsp mixed spice (for a festive twist but optional)



Method:

Use a food processor to grind up the hazelnuts into meal then add other ingredients (with the exception of milk/whisky) and whiz until combined. Add a dash of milk or whisky to bring it together as a rough dough – don't overwork it or you'll get tough bikkies!

Tip the dough out onto a floured surface and roll out to around 1 cm depth. Cut into small circle or star shapes with a cookie cutter or shot glass and lay onto a pre-floured or greased tray.

Cook at 180 degrees C for 5 mins then drop the temperature to 150 degrees C and continue baking for 15-25 minutes depending on the size of the biscuits. Remove when just starting to turn golden.

Cool on a wire rack then gift to your favourite peeps (or munch them all by yourself!).

