OAT, CRICKET FLOUR AND RAISIN COOKIES



Makes 10, Prep: 20 mins, Cook: 15 mins

Ingredients

85g Butter

60g Caster sugar

1 tsp Vanilla extract

70g Self-raising flour

40g Cricket flour* (can be purchased online, e.g. on Amazon)

30g Rolled oats

50g Raisins

Steps

Preheat the oven to 180°C.

Beat the butter, sugar and vanilla in a bowl until it is creamy.

Next mix in the flours, oats and raisins.

Spoon the mixture onto a greased tray so that the cookies are nicely spaced out.

Bake for 15 minutes.

Cool for 10 mins.

*Please note cricket flour is not suitable for seafood, crustaceans, molluscs and dust mite allergy sufferers.