



## Granola Cookies (makes 12)

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### Ingredients

75g Butter softened  
80g Soft brown sugar  
1 x Egg lightly beaten  
60g Plain flour  
1tsp Vanilla extract  
1/2 tsp Baking powder  
120g Your special granola mix

### Method

- Pre heat oven to 180° C and line 2 trays with baking paper
- Cream butter and sugar together until pale and fluffy
- Add egg and vanilla extract gradually and beat until smooth
- Sift flour and baking powder into a bowl and mix
- Fold flour mixture into butter mixture
- Add your special granola mix and combine
- With your hands make mixture into 3cm wide small balls and place on baking tray
- Flatten balls with a fork
- Bake for 10-12 minutes until pale golden
- Cool on a wire rack
- Enjoy!

*Tip:* Works particularly well with a chocolate granola mix!

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