



FODDEN GRANOLA BISCUITS

Thank you to the Fodden for this delicious recipe making the most of their nutty, seedy, wholesome granola.

You can use any of the Fodden granolas to make these biscuits - try the Hemp variety for an added nutrient boost.

We suggest teaming the granola with Paris Creek Farms butter, Laucke flour and a free range egg from feather & PECK for a truly South Australian biscuit!

INGREDIENTS

- 100g butter at room temperature
- 100g maple syrup
- 1 free range egg
- 1 cup plain flour
- 1/2 teaspoon baking powder
- 1 1/2 cups Fodden Granola

METHOD

1. Heat your oven to 180C.
2. Beat the room temperature butter together with the maple syrup until well combined.
3. Add the egg and mix in well.
4. Add the flour and baking powder and mix in well.
5. Fold in the Fodden granola of your choice.
6. Spoon mixture onto a lined baking tray in your desired biscuit size.
7. Bake for approximately 15 minutes (or slightly longer if making larger biscuits.)

