

Cornflake, Pistachio & Cranberry Biscuits

Preparation time: 15 mins (+ 10 mins standing)

Cooking time: 15 mins

Makes 18 biscuits (2 per serve: as a snack)



FOOD SERVICE

4 cups cornflakes, lightly crushed
¼ cup wholemeal self-raising flour
¼ cup plain flour
1/3 cup **Equal Stevia Spoon for Spoon**
¼ cup dried cranberries, finely chopped
2 Tbsps unsalted shelled pistachio nuts, finely chopped
2 x 50g eggs
1 tsp vanilla essence

1. Preheat oven to 170°C (fan-forced). Line two baking trays with baking paper.
2. Put the cornflakes, flours, Equal Stevia, cranberries and pistachio nuts in a bowl. Stir to combine. Put the eggs and vanilla essence in a small bowl. Whisk to combine. Add the egg mixture to the cornflake mixture and mix until combined.

3. Shape tablespoonfuls of the mixture into balls and press into rounds. Place onto the lined tray, about 3cm apart. Add the trays to the oven and bake for 12-15 mins or until biscuits are golden. Set aside on the tray for 10 mins before transferring to wire racks to cool.



Perfect for diabetics and health conscious consumers wanting to reduce their sugar intake.

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