

Soft honey-peanut cookies



30 min.



71 kcal



SteviaSweet Honey

Preparation

Preheat the oven to 175 °C.

Line a baking tray with baking paper. Mix flour, baking powder and spices. Whisk the peanut butter and **SteviaSweet HoneySweet** together. Add the egg and whisk until smooth. Carefully add the flour. Divide the dough into two portions and shape ten small balls from each portion. The soft dough is easier to shape with damp hands. Place the balls on the backing paper and press down flat. Use a fork to create a decorative pattern on the cookies then sprinkle on poppy seeds or chopped hazelnuts. Bake for 10-12 minutes or until the cookies are golden brown.

Ingredients for 20 pieces

120 g	peanut butter
120 g	SteviaSweet Honey
1	egg
120 g	wholemeal flour
1/2 tsp	baking powder
1 tsp	ground cinnamon
1/4 tsp	salt

For the topping

	poppy seeds
	or
	chopped hazelnuts

Nutritional information per portion

71	kcal
297	kJ
2.5	g Protein
7	g Carbohydrates
3.5	g Fat