



LUPIN FLOUR LEMON COOKIES

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts * See nut allergy note below*

Prep time: 15 mins

Cook time: 15 mins

Makes: 20 cookies

INGREDIENTS

- 1 cup lupin flour
- 1 tsp baking powder
- Pinch pink rock salt
- Juice of 1 medium lemon
- Zest of 1 medium lemon



- 2 tbsp honey
- 2 tbsp vegan butter
- 1/4 cup flax meal
- 3/4 cup water
- 2 tbsp vegan butter

METHOD

- Preheat oven to 180°C
- Line an oven tray with baking paper.
- In a cup combine water and flax meal, and allow to stand for 10 minutes.
- In a bowl mix flour, and baking powder.
- Add flax meal mix, vegan butter, lemon juice, lemon zest and honey to flour and mix well.
- Place into the fridge for 30 minutes.
- Roll walnut size balls from mixture, place on prepared tray, and flatten with a fork.
- Bake in oven for 15 minutes, remove and allow to cool on wire rack.

NOTE: Lupin Flour has a protein that can cause a reaction to people with peanut allergies.