

Lemon myrtle & poppy seed cookie dough

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Lemon myrtle is a native Australian herb that has a mild lemony flavour that pairs well with savoury and sweet dishes.

Turmeric adds a rich colour and a warm savoury dimension to the dessert while providing an anti-inflammatory boost for the digestive system.

Ingredients

- ½ cup almond meal
- 1 tbsp crunchy peanut butter or tahini
- 1 tsp ground lemon myrtle
- ½ tsp poppy seeds
- 3 to 4 drops lemon oil
- Pinch turmeric powder

Method

Combine all ingredients in a bowl and rub together to form a dough. Form bite-sized balls then flatten.

Store in the fridge for up to 2 weeks.

Recipe and images by Martyna Angell - [The Wholesome Cook](#).

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