

## Sultana, walnut & honey cookies

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document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
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These delightful cookies go perfectly with a nice hot cup of tea.

### **Ingredient** (Makes 10 to 12)

- 1 can chickpeas, washed
- ½ cup tahini
- 2 heaped tsp almond meal
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 2 heaped tsp finely chopped walnuts
- 4 heaped tsp sunflower seeds
- ¼ cup honey
- ¼ cup organic sultanas
- 1 tsp baking powder

### **Method**

Preheat your oven to 175°C.

In a blender mix all ingredients minus the sultanas, walnuts and sunflower seeds until smooth. You

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will need to stop the blender a few times and scrape down the sides. Add sultanas, walnuts and sunflower seeds and pulse to combine. The mixture will be quite wet, more like a cake batter.

Line a baking tray with baking paper and spoon on heaped teaspoons of the batter. Press out with the back of the spoon.

Place in the oven and bake for 20 to 30 minutes, dependent on your oven. (It's worth checking them around 20 minutes to see if they are done.)

You want the cookies to brown, however still be soft in the centre. If you like, remove the cookies at the 10-minute mark and use the back of a fork to flatten and leave imprints. This is more for decoration and is not a necessity. Allow the cookies to cool on the tray for at least 10 minutes, then transfer to a wire rack to cool completely. Store in an airtight container in the fridge.

Words, recipes and food photography: [Jessica Cox](#).

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