

KINDERDANK BISCUITS.

1 cup flour.

¼ cup honey (or maple syrup)

3 table spoons of set coconut oil (or butter/ margarine)

1 table spoon oat milk (or any milk)

1 teaspoon vanilla extract.

1 pinch of cinnamon (or any spices you like)

Preheat the oven at 180c or 350f

Mix all of the ingredients together in a bowl until its smooth biscuit dough.

If the dough feels a little soft, add a touch more flour, if it feels to dry a splash more milk.

Place in a covered bowl, in the refrigerator for 30 mins (The kinder use their cellar under the castle as they don't have a refrigerator. This step isn't essential it just makes it easier to handle)

Roll out the dough on a lightly floured surface and use a heart shaped cutter to cut out biscuits. We recommend going quite thin for that crispy crunch.

Place the biscuits on a lined, or lightly oiled baking tray and place in the oven until they start to go golden brown. (roughly 8-10 mins depending on thickness)

Remove from oven and allow to cool.

The Kinder don't have icing, so Kinderdank biscuits aren't traditionally iced, but they do often enjoy their biscuits with a little home-made jam and yoghurt spread on top of them, which we have tried and can highly recommend!

