



كوكيز الشوك تشانك بزبدة الفول السوداني

30 • دقائق

تحتوي هذه الكوكيز على نسبة عالية من السكر، لذلك يجب تناولها باعتدال. كما أنها تحتوي على بروتين وفيتامينات. يمكن استخدامها كوجبة خفيفة أو كحلوى.



300g زبدة الفول السوداني
100g سكر

300g دقيق
150g سكر

100g زبدة
120g سكر

120g سكر
12

Visit capilano honey.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 250 (1 cup) white sugar (granulated)
- 180 (3/4 cup) Capilano Pure Honey
- 1 egg
- 1 cup flour
- 1/2 cup baking powder
- 1 cup milk
- 100 (1/2 cup) butter (melted)

Used in this recipe



Capilano Honey

Capilano Honey is a natural sweetener that can be used in a variety of recipes. It is made from pure honey and is free from any additives or preservatives. Capilano Pure Honey is a great choice for those who want to use natural sweeteners in their recipes. It is also a good source of antioxidants and can help to improve your overall health.

Capilano Honey in Recipes

Capilano Honey can be used in a variety of recipes, including breads, cakes, cookies, and smoothies. It is a great natural sweetener that can be used in place of white sugar. Capilano Honey is also a good source of antioxidants and can help to improve your overall health. For more information on how to use Capilano Honey in your recipes, visit capilano.com.

Method

1. Preheat the oven to 160°C (320°F).
2. In a large bowl, mix the sugar and honey together.
3. Add the egg and mix well. Then add the flour and baking powder and mix until just combined.
4. Add the milk and mix until the batter is smooth. Let the batter rest for 5-10 minutes.
5. Pour the batter into a greased and floured loaf pan. Bake for 12-15 minutes.
6. Let the loaf cool in the pan for 5 minutes before removing it.

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