

Cheesy Bix-cuits



A fantastic savoury snack! With the gut-friendly benefits of wholegrains, these cheesy biscuits are perfect for kids of all ages!

Recipe supplied by Sanitarium.

Ingredients

- 4 Weet-Bix, finely crushed
- 1/2 Cup of Plain Flour
- 1 Tablespoon Fresh Rosemary, chopped
- 1/4 Teaspoon Cracked Black Pepper
- 1 Cup Cheddar or Tasty Cheese, finely grated
- 2 Tablespoons Olive Oil
- 1/4 Cup Milk, or So Good Soy or Almond Milk
- 1 Teaspoon Honey
- Pinch of Salt, optional

Method:

1. Preheat oven to 180°C. Line an oven tray with baking paper.
2. Combine Weet-Bix, flour, rosemary, pepper and cheese in a bowl — toss to combine. In a separate jug whisk together oil, milk and honey. Add wet ingredients to dry and stir until well moistened. Gently knead the mixture a few times in the bowl to bring the dough together.
3. Lightly dust benchtop with flour, turn out dough and pat to 1cm thick. Use a knife or a 5cm cutter to form biscuits. Place biscuit shapes on prepared tray and sprinkle with a bit of sea salt.
4. Bake for 12–14 minutes until golden. Cool on tray for 5 minutes then move to a rack to cool completely.