
Something to Crow About

Quick and delicious museli cookies



Quick and nutritious, soft and chewy, they're a cookie lover's dream. Add some pink ribbon flair with a dash of pink icing.

INGREDIENTS

2 ½ cups Something to Crow About Supreme Trio of Nuts & Berries Muesli (or any muesli with plenty of nuts and fruit)
2 egg whites (size 7)
⅔ cup sugar
Pinch of salt

METHOD

1. Preheat oven up to 160°C. Add 2 egg whites to a clean bowl with a pinch of salt. Rapidly whisk the egg whites until soft peaks form. Whisk sugar into the egg whites until it thickens slightly to the point where it falls from the whisk in a ribbon.
2. Using a rubber spatula, stir the muesli into the egg whites to coat.

Note: Our Supreme Muesli is loaded with nutritious ingredients and chunky nuts. Some of the Brazil Nuts are quite large - you may want to cut them into quarters to make them suitable for the cookies.

3. Drop ¼ cup of mixture onto a lined baking sheet, spacing evenly leaving room to spread.
4. Bake cookies, rotating baking sheet halfway through, until edges are golden, about 15–20 minutes. Allow to cool completely before attempting to move from baking sheet. Store airtight at room temperature.

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Recipe and images by Crazy Cucumber Blog

