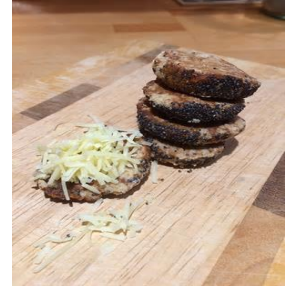


Marmite and Poppy Seed Cookies

Ingredients

- 100g wholemeal flour
- 100g plain flour
- 150g unsalted butter, chilled and chopped into cubes
- 3 tsp Marmite
- 1 tbsp black poppy seeds



Method

1. Put the top four ingredients into a food processor and blend until it begins to come together.
2. Pour out the mixture into a large piece of clingfilm and wrap tightly, rolling it into a sausage shape.
3. Chill in the fridge for around half an hour until firm.
 - a. Meanwhile, heat the oven to 180C/350F/gas mark 4.
4. Put the poppy seeds on to a chopping board and carefully roll the sausage in them to coat the edges.
5. Cut the roll into thin slices and put them on to a baking tray lined with baking paper.
6. Bake for 12-15 minutes then leave to cool.

Notes

Makes approx. 20