

## **PK Foods Raisin Spice Cookies (Makes 4 dozen)**

### **Ingredients**

150g/5oz margarine or butter

80g/3oz granulated sugar

2 tablespoons brown sugar

1 teaspoon baking powder

1 teaspoon spice (e.g. allspice, cinnamon or ginger)

125g/4oz raisins

50ml/2oz water

2 teaspoon vanilla essence

1 pouch (375g) PK Foods Flour Mix

### **Method**

1. Preheat oven to 350°F/160°C/Gas Mark 4.
2. Cream the margarine and sugar together until light and fluffy.
3. Mix in water, vanilla essence and baking powder.
4. Add PK Foods Mix and stir until well combined.
5. Add raisins and stir in well.
6. Drop a teaspoon full of mix onto a lightly oiled baking tray. Press down lightly with a fork. Repeat until all the mix is used.
7. Bake for 15 minutes until golden brown.
8. Cool slightly before removing from the pan.

### **Note**

Calories per Serving: 63

Carbohydrate: 9.42g

Protein: 0.093g

Phenylalanine: 2.5 mg