

Soya Cookies

(Egg Milk And Wheat Free Cookies)

- Cram Thoroughly $\frac{1}{2}$ Cup Oil, $\frac{1}{2}$ Cup Warmed Honey And $\frac{3}{4}$ Cup Brown Sugar.
- Add 1 Grated Lemon Rind, The Juice Of 1 Lemon And 2 Tbsp. Egg Substitute. (Pg 1)
- Mix 1 $\frac{1}{2}$ Cups Soy Flour, 1 $\frac{1}{2}$ Cups Low Fat Soy Powder And 3 Tsp Baking Powder.
- Knead, Roll Out Dough And Form Cookies With Cutter.
- Moisten The Tops With An Egg Substitute (Pg 1) And Sprinkle Heavily With Chopped Nuts And Course Sugar.
- Bake At 325 Degrees For 20 To 25 Minutes.