



SEEDED SAVOURY CHEESY BISCUITS

15 MINS
COOK

SERVES
6-7

VEGGIE

STAGE 3

We've created this vegetarian family recipe to share & spread our love for savoury baking, and show how to pack a punch with flavour, and add lots of veg!

Feel free to mix and match the spices to suit the veggies you are choosing. Serving 6-7, this is a perfect weekend treat the whole family will enjoy!

WHAT YOU NEED

180g plain wholemeal flour

125g salted butter, cold and chopped into chunks

¼ tsp cayenne pepper or chilli powder (optional)

¼ tsp chilli flakes (optional)

160 g red cheese e.g. Double Gloucester, Red Leicester, grated finely

season with salt and pepper (optional)

60 g of finely grated sweet potato, butternut squash or pumpkin, with excess liquid squeezed out.

30 g of finely chopped kale, spinach, cauliflower or broccoli

3-4 tbsp of seeds, e.g. a mixture of poppy seeds, millet, sesame seeds, caraway seeds

WHAT TO DO

1. In a large bowl, use your fingertips to break down the butter chunks and combine them with the flour and seasonings until you have the beginnings of a loose cookie dough. If you would prefer to use a food processor, pulse until you have reached the desired consistency.
2. Add in the cheese and the veg and begin to bring the dough together by kneading it gently inside the bowl.
3. Tip the dough onto a lightly floured surface and start to form it into a long sausage shape, about 2 inches across.
4. Pour your seeds of choice into a tray large enough to fit the sausage and roll to coat the outside of the sausage. Once coated, place onto a piece of clingfilm and twist the ends before popping into the fridge (or even better the freezer) for 30 minutes until firm.
5. Preheat your oven to 175°C and use a nice sharp knife to cut regularly sized rounds dough about 1.5cm thick. Place these onto a baking tray lined with parchment. This

recipe should make between 10–12 depending on the size

6. Bake for around 12-18 minutes, until the tops of the cookies are nicely rounded and are starting to turn golden brown.
7. Once baked, cool on a rack and then store in an airtight container. These bad boys will last around 4-5 days if they dont get eaten before that!!

BABEASE Hack

Like with everything we do, we want to make your life that bit easier, so feel free to chop and change the veggies you use as this is a great way to use up what's in the fridge!

Happy cooking!