**Cornish Cookies**



**Ingredients**

200g/7oz Loprofin Mix

½ teaspoon mixed spice

75g/3oz castor sugar

50g/2oz mixed peel, finely chopped

25g/1oz golden syrup

115g/4 ½oz hard margarine

Oven Temperature: 170°C/325°F/Gas Mark 3

**Method**

1. Place the Loprofin Mix, spice, sugar and peel into a large bowl. Thoroughly combine.
2. Place the syrup and margarine in a pan over a low heat until melted.
3. Allow to cool before stirring into the dry ingredients, to give a soft, but not sticky, dough.
4. Divide the dough into 12 equal portions and roll each into a ball, place on greased baking trays, leaving room for spreading.
5. Flatten each of the dough balls with the palm of the hand.
6. Bake in a preheated oven for 15-20 minutes until golden brown.
7. Cool on a wire tray.