

Cashew Crinkles

125gm butter
1/4 cup castor sugar
1/4 cup brown sugar - Lightly packed
1/3 cup Naturals by Melrose Cashew Spread
1/2 teaspoon vanilla
1/2 teaspoon grated lemon rind
1 1/4 cups plain flour (Four Leaf Light Flour)
1 teaspoon bicarbonate of soda
pinch salt

Cream butter, sugars, Naturals by Melrose Cashew Spread, vanilla and lemon rind. Sift flour, soda and salt. With a wooden spoon, gradually add dry ingredients to creamed mixture, making a stiff dough. Roll teaspoonfuls into small balls, place on greased oven trays. Press biscuit down lightly with a fork, for a crinkled effect. Bake in moderate oven 190°C for 15 minutes. Makes approximately 25.

Cashew Ginger Sauce

1 cup Naturals by Melrose Cashew Spread
3 cups water
3 teaspoons freshly grated ginger
1 tablespoons tamari
1 tablespoon chilli sauce (optional)

Puree Naturals by Melrose Cashew Spread, water, ginger and tamari in blender until smooth. Transfer to saucepan, heat gently, stir from the bottom. If you would like a thicker, creamier sauce - make a roux.



Enjoy these recipes from the
Melrose Kitchen