

# Sardine Cookies



## Ingredients

- 1.25g can of sardines packed in olive oil
- 1 egg
- ½ cup flour of choice

## Method

1. Preheat oven to 175c/ 155c fan forced.
2. Purée the sardines with the oil in which they were packed.
3. Mix in the egg.
4. Gradually add the flour until you have reached a consistency similar to cookie dough. Roll out to about 5mm and cut to favourite shape or take approximately one teaspoon of the mixture and roll it into a ball. Flatten the ball on an ungreased cookie sheet.
5. Bake for approximately 10-12 minutes or until the cookies have browned slightly. Allow to cool completely on a wire rack.
6. Cookies can be stored in an airtight container in the refrigerator for approximately one week.