

Basil Lemon Walnut Cookies

Ingredients:

- 200g / 2 cups walnuts (see note above)
- 3 tbsp honey
- 2 generous tsp lemon peel, grated
- 2 generous tsp fresh basil, finely chopped

Instructions:

1. Heat oven to 350F/180C and when hot, roast walnuts for 5 min (see above).
2. Pulse walnuts in food processor (or high-speed blender) to a coarse meal. Be careful not to over process, as the walnuts will then release too much oil.
3. Pour walnut meal into a bowl, add honey, grated lemon peel, and finely chopped fresh basil, stir with a wooden spoon until mixed.
4. Form the mixture into balls by the teaspoonful, then flatten.
5. Savor some quick delicious sweetness!

<http://www.almostbananas.net/basil-lemon-walnut-cookies/>

