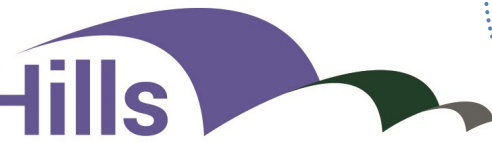


# Taste the Hills



## Recipes and Tips

### Dairy Free cookies

I came across these on the lid of a dairy free margarine many years ago and it is still my go-to cookie recipe. Sometimes I use part butter but honestly they aren't improved by it. Very nice with a cup of tea but also useful with a soft pud like panna cotta. And you can flavour them to suit the pudding of course.

If, like me, you still have a half tub of candied peel then here is your way of using it up. Alternatively you could use a bit of marmalade or simply lemon zest but candied peel gives a nice chewiness.

Preheat oven to 180 degrees

120g sunflower margarine

60g sugar (plus a bit extra)

1 tbsp chopped lemon peel

150g self raising flour

Cream together the margarine with the sugar. Stir in the peel and then stir in the flour. Roll into balls and place on to a baking sheet, leaving a little gap around each one. Press down with a fork and sprinkle a little sugar on the top.

Bake for 12 to 15 minutes until golden. Leave them to crisp up on the tray.

Feeling inspired? Pick up a leaflet or visit our website to find other cookery courses on offer at the Discovery Centre

**LUDLOW**  
FOOD FESTIVAL

Pop up kitchen sponsored  
by Ludlow Food Festival

Shropshire Hills Discovery Centre –  
the home of Grow Cook Learn

School Road, Craven Arms, Shropshire SY7 9RS

Email: [info@shropshirehillsdiscoverycentre.co.uk](mailto:info@shropshirehillsdiscoverycentre.co.uk)

Tel: 01588 676060 [www.shropshirehillsdiscoverycentre.co.uk](http://www.shropshirehillsdiscoverycentre.co.uk)

**grow**  
**cook**  
**Learn**

Charity no: 1158795