

Nutty Rolls

simple
healthy
delicious

Ingredients

- 2 cups all-purpose or whole wheat flour (or combination)
- ½ cup Nature's Earthly Choice™ Nut Flour Blend
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 tablespoon organic cane sugar
- 3 tablespoons olive oil or melted butter
- ¼ teaspoon lemon juice or apple cider vinegar
- 2 tablespoons honey or maple syrup
- 2 eggs
- 3 to 6 tablespoons milk of choice

Directions

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, combine the flours, baking soda, salt, and sugar.
2. Mix in the olive oil, lemon juice, honey, and eggs. Slowly add milk until a thick batter forms. Depending on the type of flour(s), you may need anywhere from 3 to 6 tablespoons (More fiber-rich flours, like whole wheat, call for more liquid.)
3. Scoop large spoonfuls onto a parchment-lined baking sheet, about 2 inches apart. Press down slightly. Bake for 15 minutes or until golden brown. Serve immediately with butter, jam, or honey.

