



## Gluten-Free Animal Cracker

Ingredients	%
Deflavoured Pulse Flour V-6000 (Pea or Faba Bean)	36.7
Butter	17.8
Brown Sugar	15.7
Water	8.4
Deflavoured Pulse Protein (Pea or Faba Bean)	5.3
Icing Sugar	5.2
Vanilla Extract	4.2
Corn Syrup	4.2
Salt	0.8
Xanthan Gum	0.5
Baking Soda	0.4
Baking Powder	0.4
Ground Cinnamon	0.4



- Sift together Deflavoured Pulse Flour V-6000, Deflavoured Pulse Protein, salt, xanthan gum, cinnamon, baking soda, and baking powder
- In a food processor, mix together icing sugar, brown sugar, and butter until just incorporated. Add the dry ingredients and mix to a uniform coarse texture
- Add vanilla extract, corn syrup, and water, and knead until a cohesive dough forms
- Sheet and cut out animal shapes
- Bake on a parchment-lined baking sheet at 150°C for 30 min

Serving size	(100g)
Amount per serving	/ = 0
Calories	450
% Da	ily Value*
Total Fat 17g	22%
Saturated Fat 11g	55%
Trans Fat 1g	
Cholesterol 45mg	15%
Sodium 700mg	30%
Total Carbohydrate 65g	24%
Dietary Fibre 3g	11%
Total Sugars 28g	
Includes 5g Added Sugars	10%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 55mg	4%
Iron 2mg	10%
Potassium 431mg	10%

\*The % Daily Value tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calor a day is used for general nutrition advice

Calories per gram Fat 9 • Carbohydrate 4 • Protein 4

## Contact us:

For more information or to speak to somebody about this recipe please call your local Univar Solutions representative or contact us at:

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