

**Global
Pestaurant
Day**

3rd June 2015

Chocolate chirp cookies

Ingredients:

- 1 1/4 cups of cricket flour
- 1 cup of cricket flour
- 1 tsp baking soda
- 1 tbsps salt
- 1 cup unsalted butter, softened
- 3/4 cup caster sugar
- 3/4 cup brown sugar
- 1 tsp vanilla
- 2 eggs
- 12 ounces chocolate chips
- 1 cup chopped mixed nuts (optional)
- 1/2 cup dry roasted crickets

Instructions:

Pre-heat the oven to 190C. Mix together butter, all the sugar, the vanilla and beat until the mixture is smooth and creamy. Beat in the eggs and slowly add both types of flour, salt and baking soda. Stir in the nuts, insects and chocolate chips. Place rounded teaspoonfuls of the mixture onto a greased baking trap and bake in the oven for 8 - 10 minutes.

RECIPE NOT SUITABLE FOR
PERSONS WITH FOOD ALLERGIES

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