

dark chocolate Easter cookies

Makes roughly 10 cookies

Ingredients:

1/3 C coconut sugar
3/4 C soft brown sugar
1 1/2 C wholemeal flour, sifted
1/4 C cacao powder, sifted
1/2 tsp baking soda
Pinch flakey sea salt
1/4 C dark chocolate drops
65g coconut oil, melted
70g almond butter
100g brown rice syrup
40g water
6-8 mini Easter eggs, chopped

Method:

Preheat the oven to 180 degrees. Line a baking tray with baking paper or use of our reusable baking mats. Set aside.

Mix both sugars, the flour, cacao powder, baking soda and salt into a bowl. Fold in the chocolate drops.

In another bowl, mix the coconut oil, almond butter, brown rice syrup and water together until smooth. Fold through the dry ingredients until just combined.

Roll the dough into golf ball-sized cookies and add then add the chopped easter eggs into each cookie so some are poking out the top. Bake for roughly 10 minutes. The cookie should still feel soft in the middle but the edges just starting to harden up slightly.

Leave to cool for at least 20 minutes - they will harden up slightly and are delicious cooler, rather than hot straight from the oven.

