



CAROB
FOR COOKING

Carob Button Cookies

Makes 8 cookies

Ingredients

- 1 ½ cups spelt flour
- ½ cup coconut sugar or brown sugar
- ½ teaspoon baking soda
- Pinch of sea salt
- 3 tablespoons milk of your choice
- 2 tablespoons melted coconut oil
- 110g bag Carob For Cooking buttons

Storage:

Store in an airtight container in a dry place for up to 4 days.

Method

1. Preheat an oven to 180 degrees, bake.
2. Line a baking tray with parchment paper.
3. In a medium sized mixing bowl combine all of the ingredients until a cookie style batter is formed.
4. Scoop tablespoon amounts of the batter into the palm of your hands and roll into even sized balls. If your batter is too sticky and wet to roll into balls, add a tablespoon more flour at a time until you get a rollable consistency. The balls should roll smoothly.
5. Place the 8 balls onto the baking tray and press them down a little with the back of a spoon gently.
6. Bake the cookies in the oven for 10 minutes or until golden in colour.
7. Carefully transfer the cookies to a wire rack to cool completely.