

# Choc-Beet Cookies

GFO, V



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## Ingredients



3 cups rolled oats, blitzed until fine

2 tsp baking powder

1 tsp salt

1 tsp cinnamon

1 cup brown sugar

or coconut sugar

2 eggs

250g dark chocolate, melted

1/2 cup beetroot purée\*

1/4 cup melted coconut oil

## Directions

1. Preheat oven to 200 degrees.
2. Line your baking tray with baking paper.
3. Mix the blitzed oats, baking powder, salt, and brown sugar.
4. Add the eggs, melted chocolate, beetroot puree and coconut oil.
5. Form into desired shape/size using your hands and slightly flatten on baking tray.
6. Bake for 10-12 minutes.
7. Devour!

\*To make a simple beetroot purée, cut and trim your beetroot into 2cm chunks. Roast for about 30 mins in 180 degree oven. Allow to cool, then puree in blender or food processor.