



# CHEWY CHOCOLATE & HAZELNUT COOKIES



GF, RSF, DF



45 mins



16



## Ingredients

- 110g coconut oil
- ¼ cup rice malt syrup
- ¼ cup honey
- 1 cup coconut sugar
- 2 eggs
- 1 tsp vanilla powder
- ½ tsp cinnamon
- 1 tsp cream of tartar
- 1¾ cup white spelt flour  
(or buckwheat for Gluten Free)
- 1½ cups hazelnut meal
- 200g dark chocolate, roughly chopped  
(or for sugar free I use 'Loving Earth'  
dark chocolate)
- Pinch sea salt



## Method

1. Pre-heat your oven to 170 degrees celcius.
2. In a large mixing bowl combine the coconut oil, rice malt syrup, honey, coconut sugar, vanilla powder and cinnamon and beat until smooth.
3. Add the eggs to the mixture and stir to combine.
4. Fold the cream of tartar, flour and hazelnut meal through the wet mixture.
5. Mix in the dark chocolate and sea salt.
6. Roll the mixture into balls and place onto 2 paper lined baking trays.
7. Flatten the dough balls a little with your hand before placing them in the oven for 15 minutes.
8. Remove from the oven and cool for a few minutes.  
Enjoy!

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