

Crispy Choc Chip Cookies

Recipe by: Helen Tzouganatos | **Preparation and cooking time:** 30 minutes plus resting and chilling | **Serves:** 18

130g coconut oil, at room temperature
½ cup brown sugar
½ cup caster sugar
2 tsp vanilla extract
1 organic egg
230g (1¾ cups) plain gluten-free flour

1 tsp gluten-free baking powder
½ tsp bicarbonate of soda
1 tsp sea salt flakes
200g 70% dark chocolate block, chopped into 1-2 cm chunks



1. Place the coconut oil and both sugars in the bowl of an electric mixer fitted with the paddle attachment and beat for 1 minute. Add the vanilla and egg and beat to combine.
2. Add the flour, baking powder, bicarbonate of soda and salt and beat until just combined, then fold in the chopped chocolate. Place the dough in fridge for 30 minutes or overnight for crispier cookies.
3. Preheat the oven to 180°C (fan-forced) and line two baking trays with baking paper.
4. Remove from the fridge 15 minutes before rolling the dough.
5. Roll the dough into 18 balls, place on the prepared trays evenly spaced apart and gently flatten with the palm of your hand. Bake for 15 minutes or until golden and crisp.
6. Transfer to a wire rack to cool. Store the cookies in an airtight container at room temperature for up to 2 weeks.

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