

Salted Dark Chocolate Cookies



This recipe was inspired by some 85% Dark Chocolate that melted when we left it in the car. I froze the sad and limp chocolate, then turned it into chocolate chips, so just had to make a chocolate chip cookie. Makes 24.

Ingredients

- 1 & 1/4 cups wholemeal spelt flour
- 1/4 cup cacao powder
- 1 tspn baking powder
- 1/4 tspn Himalayan salt (I use a grinder so you get not too fine a texture)
- 125g butter
- 1/2 cup rice malt syrup
- 1 egg
- 1 tblspn vanilla extract
- 1/4 cup sunflower seeds (roughly chopped)
- 50 grams 85% Dark Choc Chips



TIP If you'd prefer a hard cookie, add an extra 1/4 cup of flour and cook for 20 minutes

Directions

1. Preheat oven to 170 degrees, and line a baking tray with baking paper
2. In a large bowl, mix together the wholemeal spelt flour, cacao powder, baking powder, salt
3. In a separate bowl, using a mixer or food processor, cream the butter and rice malt syrup
4. Add the egg and vanilla extract to the creamed butter mixture, and mix well
5. Add the creamed butter egg mixture to the flour mixture, and combine well
6. Roughly stir through the sunflower seeds and choc chips
7. Use a teaspoon to scoop out some batter, then use another teaspoon (oh, who am I kidding, I use my finger) to push it off onto the baking paper. Continue to do this but leave room for the cookies to spread a little.
8. Once the tray is full, wet the back of a fork and lightly flatten each cookie. They do not have to look perfectly round. If anyone says anything about their shape, tell them you were going for the rustic look.
9. Bake in the oven for 15-18 minutes
10. Take out and leave on the tray for a couple of minutes before letting them cool on a wire rack.

Freezing / Storing Instructions

Freezable or reidgerate them in an airtight container. I recommend you freeze half so you don't eat them everyday because they really aren't an everyday food.

