



Dark chocolate & coconut gluten free cookies

*Serves 4-6*

## Ingredients

250grams sorghum flour  
300grams unsalted butter (room temperature)  
2 eggs  
140grams palm sugar, grated  
½ cup rolled oats  
150grams dark chocolate pieces  
½ cup dessicated coconut  
1 teaspoon vanilla paste  
¼ teaspoon ginger powder  
¼ teaspoon cinnamon

*Making this recipe? Capture and share your meal with us on Instagram. Just hashtag #dandymarket& #TheKitchen.*



## Method

1. In a mixer, whip up the butter and grated palm sugar together with the vanilla paste and spices until it has turned pale and white.
2. Slowly add the eggs, one at a time to the mix until they are both well incorporated.
3. Add the sorghum flour, rolled oats, and coconut and mix until well combined, then mix through the dark chocolate pieces.
4. Roll into a large sheet of glad wrap and roll until tight.
5. Let rest in fridge for a couple of hours or overnight.
6. Slice into desirable sections and cook at 170C on oven tray until lightly browned. Let rest, (if you can resist), then store in airtight container to keep from going stale.