

Gluten Free Cranberry Coconut Chocolate Biscuits

(super easy, vegan, grain free)



Your 'handling' time: 15 minutes



Cook Time: 12-15mins



Serving: 20-25 cookies

Ingredients

250g salted dairy or vegan butter* cold, cut into small pieces
125g organic raw sugar
50g palm sugar or dark brown sugar
1 tsp vanilla bean paste
260g Gluten Free Bread Mix
50g unsweetened dutched cocoa powder
70g dark 70% vegan choc chips
100g dried cranberry (replace with choc chips if FODMAP is required)
30g coconut chips (roasted or raw)
Maldon Sea Salt or Pink Salt Flakes for sprinkling



Make ahead 'freeze & bake': Dough logs can be made ahead, tightly wrapped in plastic, up to 1 week in the fridge, or 1 month in the freezer.

Cooking Method

- Beat the butter, sugars, and vanilla with an electric mixer or whisk by hand until pale in colour, scraping down bowl as needed
- Add flour and mix until well combined
- Add choc chips, cranberries and coconut chips, and mix thoroughly
- Mixture may look crumbly, do not panic!
- Option 1: Chill dough for 30-45mins, then you can roll the dough into walnut size balls and place directly an inch apart onto baking tray lined with non-stick baking paper. Use your fingers or fork to flatten the cookie balls a little, and sprinkle each with a few flakes of salt, ready to bake
- Option 2: Divide mixture into two halves on two sheets of non-stick baking paper and use your hands to form mixture into log shapes about 5cm in diameter or smaller if you prefer. Chill until totally firm, about 2 hours.
- Take your chilled logs out of the fridge and using a sharp serrated knife, cut logs into 1.25cm thick rounds. This can be a little tricky as there are bits of cranberries, choc & coconut chips so if the mixture crumbles a little, just use your fingers to gently squeeze the cookie together to keep it from breaking if needed.
- Arrange cut cookie slices on prepared sheets one inch apart (won't spread much) and sprinkle each with a few flakes of salt.
- When you're ready to bake the cookies, heat your oven to 175C fan forced.
- Line one or two large baking tray with non-stick baking paper.
- Bake for 12mins (chewy) to 15 (crunchy) minutes, or until the edges are just beginning to be golden brown.
- Let cool slightly before transferring the cookies onto wire racks to cool, cookies will crisp up as they cool. Baked cookies will keep in an airtight container for 5 days.

Please note: frozen or chilled log needs to thaw, until it feels soft prior to cutting. If it is difficult to cut or crumble too much, it is too cold!

