

Gluten Free Spicy Ginger Choc Chip Cookies

(super easy, vegan, FODMAP friendly, 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 light brown sugar or rapadura sugar (light or dark either is fine)
1.5-2tsp ginger powder
1-1.5tsp white pepper powder
300g Wild Sourdough Gluten Free Flour
70g dark 70% vegan choc chips
150g uncrystallised ginger, chopped finely (2X2mm)



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.

NOTE: egg or vegan egg replacer 50g may be added for a chewier cookies

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 the rest of the dry ingredients until well combined
- Add choc chips & uncrystallised ginger pieces 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 choc chips/ginger 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!

