



Chocolate Chip Cookies

Ingredients

100g Orgran Plain Flour
100g buckwheat flour
150g soft butter
100g ground hazelnuts
3 tbspn sugar
1 ½ tbspn gluten free baking powder
4 tbspn cocoa powder
¾ - 1 cup chocolate chips
1 tbspn vanilla essence (optional)
2 eggs

Method

Preheat the oven to 180oc.
Line a cookie tray with baking paper.
Combine the butter and eggs in a bowl, slowly add the sugar.
Add the other ingredients and quickly mix them all together.
Don't overwork the dough.

With a couple of tablespoons, drop the dough onto the cookie sheet.
Bake for about 12 minutes.
They will still be a bit soft when you take them out of the oven.