

CHOC CHIP COCONUT COOKIES

Servings 30 | Prep Time 10 mins | Total Time 30 mins

INGREDIENTS

- 115g butter, roughly diced and softened
- 100g caster sugar
- 1 teaspoon vanilla bean paste
- 1 egg
- 80g brown rice flour
- 30g tapioca flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon powder
- 80g quick cooking oats (or Quinoa Flakes if you are Coeliac)
- 50g shredded coconut
- ¼ teaspoon Guar Gum
- 150g Chocolate Chips



METHOD

1. Preheat the oven to 170°C and line 2 baking trays with baking paper.
2. Cream the butter, sugar and vanilla using an electric mixer on medium speed for about 4-5 minutes, or until fluffy.
3. Add the egg and beat on medium-low speed to combine.
4. In a separate bowl, sift the flours, guar gum and baking powder together and whisk together.
5. Add the oats, cinnamon, chocolate chips and coconut to the flours and mix to combine.
6. Combine the dry and wet ingredients together until just combined.
7. Roll approximately tablespoon sized spoonfuls the mixture into balls and place on the baking trays approximately 5 cm apart.
8. Bake in the oven for 12 minutes. Watch the biscuits to make sure they don't overcook.
9. Remove the biscuits from the oven and allow to cool on the trays for around 15 minutes, then place on a wire rack until completely cold.

THERMOMIX METHOD

1. Preheat the oven to 170°C and line 2 baking trays with baking paper.
2. Place the brown rice flour, tapioca flour, baking powder, guar gum, oats, coconut and cinnamon into the Thermomix bowl and mix 15 secs / speed 5. Transfer to a bowl and set aside.
3. Add the sugar to the Thermomix bowl and pulverise 10-20 secs / speed 9.
4. Add the butterfly to the Thermomix bowl, then add butter and vanilla in the Thermomix bowl and mix 2 mins / speed 4.
5. Add the egg and beat on 30 secs / speed 3 speed to combine. Scrape down the side with a spatula.

6. Combine the flour/oat/coconut mix and wet ingredients together on 30 secs / speed 5. Scrap down side of the bowl with a spatula. Mix again if necessary.
7. Add the chocolate chips to the Thermomix bowl and mix on 20 secs / Reverse / speed 1.
8. Roll approximately tablespoon sized spoonfuls the mixture into balls and place on the baking trays approximately 5 cm apart.
9. Bake in the oven for 12 minutes. Watch the biscuits to make sure they don't overcook.
10. Remove the biscuits from the oven and allow to cool on the trays for around 15 minutes, then place on a wire rack until completely cold.

Notes:

* You could make other variations by replacing the chocolate chips with currants, dried cranberries, chopped nuts pumpkin or sunflowers seeds!