



CHOC CHIP & CARROT SANDWICH COOKIES

Oven temp. 180°/350°F/Gas 4. Line 2/3 baking trays with baking paper.

What you need:

1 quantity of Chocolate chip mix (see below)
3 level TBS raw cocoa or cocoa powder
1-2 TBS soft brown sugar
2 eggs @ room temperature
200g butter (note 1)

1 cup finely chopped walnuts
½ cup quinoa flakes
½ tsp each of cinnamon, ginger, nutmeg
½ level tsp baking soda
1 cup grated carrot, (juice firmly squeezed out)

Filling:

200g cream cheese
200g icing sugar
1-2 TBS warm water
2 tsp orange zest

To Make:

Into a larger container with lid add 1 quantity of base choc chip mix, walnuts, quinoa flakes, baking soda, raw cacao and spices. Secure the lid and give it a good shake. Set aside. Into a large bowl add the butter and sugar and cream together with handheld electric beaters. Add the eggs and whisk to combine. Add the grated carrot and mix through. Next add the dry ingredients and mix well together. Roll a heaped teaspoon of the dough into a ball (about golf ball size). Space them out, no more than 12 to a tray. Repeat until you have used up all the dough. Take a small square of greaseproof paper, place on the ball of dough and flatten with the bottom of a small flat plate to 3-4 mm thick. You want to keep them in a nice round even shape for when you sandwich them together. Chill in the fridge for 1 hour. Bake two trays at a time for 8-10 minutes, swap them around and bake for a further 8-10 minutes. Ovens will vary. Remove from the oven and leave to cool for 20 minutes before transferring to cooling racks. **To make the filling:** Add all the filling ingredients into a bowl and whisk together with electric beaters until well combined.

When the cookies are completely cold, sandwich two cookies together with 2 tsp of the filling mix. Sandwich together the remaining cookies.

Makes 12-14 sandwiched cookies.

Note:

1. For dairy free use non dairy mix of choice. I like to use Nuttalex Buttery
2. I like to use Phillie block cheese **BUT** for dairy free use Angel Food cream cheese

Tip: If you are not eating all the cookies at once, wrap plain cookies in clingfilm and pop into the freezer. Cover the filling, it will keep fresh in the fridge for a week. If you want to make mini bite size treats roll the dough into smaller balls.

Chocolate Chip Base Mix:

120g white rice flour
100g cornflour (maize)
30g ground almonds
30g instant fine polenta
1 level tsp guar gum
1 level tsp baking powder
170g gf chocolate chip