



## **CHOCOLATE CHIP: VARIATIONS**

### **Chilli Chocolate Chip Cookies**

Add 3 level TBS raw cacao powder plus  $\frac{1}{4}$  to  $\frac{1}{2}$  tsp chilli or a good pinch of chilli flakes (or according to taste)

Option: Drizzle with melted white or dark chocolate

### **Double Chocolate with Pumpkin Seeds and Quinoa Flakes**

Add 3 level TBS raw cacao powder,  $\frac{1}{4}$  cup pumpkin seeds and  $\frac{1}{2}$  cup of quinoa flakes.

### **Double Chocolate with Roasted Hazelnut and Apricot**

Add  $\frac{1}{3}$  cup finely chopped apricots, 2 TBS raw cacao powder and 50g roasted hazelnuts, finely chopped.

Option: Drizzle with melted chocolate

### **Espresso and Walnut Chocolate Chip Cookies**

Crush 4 level tsp of coffee granules. Add to the butter and cream butter and sugar as per the recipe. Add  $\frac{1}{2}$  to  $\frac{3}{4}$  cup of finely chopped walnuts with the dry cookie mix.

Option: Drizzle with dark melted chocolate

### **Date and Chia Seed Chocolate Chip Cookies**

Add  $\frac{3}{4}$  to 1 cup of finely chopped dates, 4 TBS of chia seeds and 3-4 tsp ground ginger. Omit the caster and soft brown sugar. Lovely texture to these cookies and the dates give enough sweetness without the addition of sugar.

### **Crunchy Coated Chocolate Chip Fingers**

You will need 2 cups of crushed gf Special K or Cornflakes. Spread a little of the crushed cereal on a clean board. Take a heaped tsp of the dough (about 25-30g) roll into a sausage shape (10-12mm long) on the crushed cereal. Repeat until all the dough is used up. Chill for an hour then bake as per Choc Chip cookie recipe.