



SKYE BLUE

Kitchens

CHOCOLATE CHIP COOKIE MIX: HOT TIPS

Variations to add to one batch of Choc Chip Cookie Mix:

Pinenut and Currant Chocolate Chip Cookies

Add 1/3 cup currants, 4 tablespoons of pinenuts and ½ cup of quinoa flakes. Omit the vanilla and add 2 tsp of ground cinnamon. Mix together.

Chilli Chocolate Chip Cookies

Add 3 level TBS raw cacao powder plus ¼ to ½ 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, ¼ cup pumpkin seeds and ½ cup of quinoa flakes.

Double Chocolate with Roasted Hazelnut and Apricot

Add 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 ½ to ¾ cup of finely chopped walnuts with the dry cookie mix.

Option: Drizzle with dark melted chocolate

Date and Chia Seed Chocolate Chip Cookies

Add ¾ 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.