



# 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.

##### **Toasted Coconut and Lime Chocolate Chip Cookies**

Add 1 cup of lightly toasted coconut plus a generous tablespoon of finely chopped lime zest.

Optional: Add a couple of drops of LorAnn essence oil.