



Wholemeal chocolate & hazelnut cookies with cocoa nibs and fleur de sel

makes 12-14 cookies

100 g butter (one stick minus two teaspoons), melted

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1/3 cup (60 g) coconut sugar

1/4 cup (35 g) muscovado sugar (light or dark, see note below)

3/4 cup (90 g) regular rolled oats

1 cup (110 g) wholemeal spelt flour

1 tsp powdered vanilla

2 tbsp (raw) cacao

1/2 tsp baking powder

1/2 tsp sea salt

4 tbsp cacao nibs

1/3 cup raw hazelnuts (whole)

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2 tbsp date syrup or maple syrup

2 tbsp whipping cream or milk

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fleur de sel to sprinkle on top

- 1) Preheat the oven to 400° F (200° C) and line a baking sheet with parchment paper.
- 2) Melt the butter in a small pot over low heat.
- 3) In a medium bowl mix all the dry ingredients. Add the melted butter, syrup and cream/milk and mix well with your hands or a spoon/fork until everything is well coated and the oats are blending well.
- 4) With your hands form cookies about the size of a golf ball and place them on the lined baking sheet. Flatten the cookies lightly and sprinkle with a little fleur de sel before they go in the oven.
- 5) Bake for 10-12 minutes and let cool on a cooling rack. Keep in an airtight container for a couple of days or in the freezer for months.

TIP! I've made these with both light and dark muscovado sugar. Both works well - but if using dark sugar you get a cookie that's a little richer and maltier.