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Organic
Cocoa
cocoa powder
rich chocolate
is perfect for all
breads
200g net

Fudgy chocolate avocado cookies

These fudgy cookies are very moreish! They're also paleo, gluten free and dairy free, and come with vegan option with an alternative to the egg. Cooks note: make sure your avocado is very finely mashed in the first step and be sure not to over cook these cookies. They are fudgy so will remain soft. They're best stored in the fridge overnight before indulging.

Ingredients:

1	Ripe avocado, finely mashed	½ cup	Cocoa powder*
½ cup	Muscovado sugar*	60g	55% dark chocolate drops*
1	Egg (or Vegan friendly alternative*)	40g	Almond meal
½ tsp	Vanilla extract	½ tsp	Baking soda

Method:

1. Preheat oven to 150°C.
2. Combine the finely mashed avocado, sugar, egg (or flaxseed mixture), and vanilla extract in a medium-sized bowl.
3. In a separate bowl, whisk together the cocoa powder, almond meal, and baking soda.
4. Mix together the wet and dry ingredients until just combined. Gently stir in the dark chocolate drops.
5. Using a small ice cream scoop or spoon, add one heaped tablespoon of the mixture on to a baking sheet lined with parchment paper. Flatten the top a little bit.
6. Bake for 8-10 minutes or until the top has set. Remove from the oven, let cool for a few minutes on the baking tray.
7. Transfer to a cooling rack. Best stored in the fridge overnight before indulging.

Tip:

*Vegan friendly alternative for one egg: combine 1 tbs of ground flaxseed and mix with 3 tbs of water. Mix well and set aside for about 10 minutes to thicken before using it.

***Find this ingredient at your local Trade Aid store or stockist.**

See www.tradeaid.org.nz for more recipes