

Chocolate, hazelnut and ginger cookies

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Need an emergency stash of biscuits? These chocolate, hazelnut and ginger cookies can be whipped up in under 20 minutes.

Ingredients (makes 16–20 large cookies)

Preparation time: 10 minutes

Cooking time: 10 minutes

- 200g dark chocolate (70% cocoa solids), chopped
- 50g coconut oil
- 3 tbsp (30g) coconut flour
- 3 tbsp (30g) buckwheat flour
- $\frac{1}{4}$ tsp baking powder
- 1 tsp ground ginger
- 2 large free-range eggs
- 150g coconut palm sugar
- Extra dark [chocolate](#), for decoration
- Roasted and crushed hazelnuts, to coat

Method

Chocolate, hazelnut and ginger cookies

Melt the chocolate and coconut oil in a bowl over a pot of simmering water. Cool slightly and mix in the flour, baking powder and ground ginger. Set aside.

In a large stand mixer, beat the eggs and coconut palm sugar until light and fluffy (about five minutes). Add the flour mixture and stir until completely smooth. Let the mixture rest at room temperature for 15 minutes. Meanwhile, preheat the oven to 180°C.

Spoon one tablespoon of dough onto a baking sheet lined with baking paper, allowing five centimetres between each cookie. Bake for eight to 10 minutes. Cool completely before dipping each cookie into extra melted dark chocolate and then in roasted hazelnuts. Place cookies on a rack to harden before serving.

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Recipe and images from Zainab Alisadi.

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