



Rosemary Chocolate Cookies

🕒 30–40 Min   

Preparation

- 1 Sift the spelt flour into a bowl and mix with the cane sugar and cocoa powder. Add the baking soda and salt and mix again.
- 2 Add the banana to the coconut oil and bourbon vanilla sugar and blend to a puree with a hand blender. Add the banana puree to the dry ingredients, kneading the mixture by hand into a firm dough. Put this to one side.
- 3 Bring the lingonberry jelly and chopped rosemary to a boil in a small pan and allow to infuse for 15 minutes.
- 4 Meanwhile, work the pieces of chocolate into the dough, then use a tablespoon to portion out the dough and shape it into firm balls.
- 5 Preheat the oven to 180°C (356°F).
- 6 Press the dough balls onto a baking tray lined with baking parchment and make a small well in the middle.
- 7 Fill the well with the lingonberry and rosemary jelly and bake the cookies for 15 minutes at 180°C (356°F) using the conventional oven setting. Cool and allow to rest on the tray for 5 minutes, then enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

400 g	Spelt flour
200 g	Cane sugar
50 g	Cocoa powder
150 g	Coconut oil
2 pieces	Bananas
3 pieces	Dark chocolate
1 jar	Lingonberry jelly
0.25 tsp.	♦ Sea Salt, Coarse
1 tsp.	♦ Bourbon Vanilla Sugar
1 tsp.	♦ Baking Soda
0.5 tsp.	♦ Rosemary, Chopped

