

Rosemary Chocolate Cookies

30—40 Min

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

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.