

Cane Toad Cookies

Ugly but delicious, these cookies are super fun and super quick to make. They have a greenish tinge from the anti-oxidant rich matcha (green tea) powder that adds a sweet earthiness to the cookie flavour. The cookies are grain-free and are high in protein from the egg and almond meal, and fibre from the coconut flour. They make a great after school treat or party food (where nuts and eggs are not an issue).



Allergens:

Lactose Free | Gluten free | Vegetarian | Dairy Free Options | Grain Free | Wheat Free | Soy Free | Seafood Free | **Allergen Alert: Nuts | Eggs**

Recipe:

Family friendly | Freezable | Sweet Treat

Preparations time: 5mins

Cooking time: 10mins

Makes: 12 cookies (approx).

Ingredients

1 egg, lightly beaten
1 tsp vanilla powder or extract
¼ cup olive oil
2 tbsp coconut sugar
1 cup almond meal
1.5 tsp matcha powder, optional
2 tbsp cup dark chocolate chips
2 tbsp pumpkin seeds

Instructions

1. Preheat oven to 170C and line a baking tray with baking paper.
2. In a bowl, combine the egg, vanilla, olive oil, sugar, almond meal and matcha. Mix until just combined. Avoid over-mixing as the coconut flour can dry the mixture out if overworked.
3. Add in the chocolate chips and pumpkin seeds and use hands to mix through.
4. Roll mixture into walnut sized balls and place on the lined baking tray. Press down lightly if desired, or leave as walnuts.
5. Bake the cookies for 8-10 minutes or until just golden.