

## **Chewy Nut & Chocolate Chunk Cookies**

Kelly Gibney from Bonnie Delicious has created these yummy little cookies in honour of National Nut Day. They are a piece of cake to pull together and utilise our Natural Deluxe Mixed Nuts. There's cashews, brazil nuts, almonds and hazelnuts. Such a tasty combination!

### **Ingredients**

1 1/2 cups **Alison's Pantry Deluxe Mixed Nuts**

3/4 cup natural peanut butter

1 free range egg

1/4 cup coconut sugar

1/4 cup tapioca flour

1 teaspoon vanilla essence

Pinch sea salt

70g **Alison's Pantry Chocolate Chunks**

### **Method**

1. Preheat oven to 160 degrees celsius
2. Place the mixed nuts into a food processor and blitz until the texture of course crumbs. Add the remaining ingredients (except chocolate) and blend until well mixed. You may need to scrape the sides a couple of times as the mixture is very sticky. The mixture should come together as a rough dough. It may be necessary to add a couple of tablespoons of water to help it come together (this will depend on the humidity of the day and the peanut butter you use). Place the cookie dough in a large bowl and mix through the chocolate pieces.
3. Form tablespoons of dough into discs and place them on a cookie sheet lined with baking paper. Flatten each cookie slightly with the palm of your hand. Bake for 18 - 20 minutes until lightly golden.
4. Leave cookies to cool for 20 minutes before moving. They are very delicate when just out of the oven.

Cookies can be stored in an airtight container for up to 4 days

*This recipe was created by Kelly Gibney for Alison's Pantry.*