



## Buckwheat & Chestnut Chocolate Biscuits

### Ingredients:

- 50g Buckwheat Flour
- 40g Chestnut Flour
- 30g Tapioca
- 15g Cocoa powder
- ½ teaspoon baking soda
- ½ teaspoon Himalayan salt
- 60g (65ml) good quality olive oil
- 1 free range egg
- 60g brown sugar
- 40g raw sugar
- 2 teaspoons sesame seeds (optional)

Makes about  
30 small  
biscuits

1. Start half an hour or so before you want to bake.
2. Sift the dry ingredients into a medium sized bowl and set aside.
3. In a separate bowl, whisk together the olive oil, egg, brown sugar and raw sugar.
4. Stir the oil mix into the flour blend, then cover and refrigerate for at least 20 minutes.
5. When you're ready to bake, preheat the oven to 180°C.
6. Roll teaspoons of dough into balls and place them on baking sheets lined with baking parchment.
7. Press your thumb into each biscuit to make an indent and spread the dough out a bit.
8. Sprinkle a few sesame seeds in the middle of each biscuit (if you like them!)
9. Bake for 10 - 12 minutes.
10. Happy Baking!

