



CHOCOLATE EINKORN COOKIES

YIELDS: 20 COOKIES

You must know by now how much we love our Einkorn Flour. This super ancient grain is delicious, versatile and very good for you too. As it is a relatively soft grain it is very easy to use in recipes that call for a lighter result such as cookies, muffins, pancakes and quick breads but also makes great yeasted bread as well.



These cookies are made with 100% Einkorn Flour and are just fabulous, but if you want to mix in a little All-Purpose White Spelt (to keep them ancient grain) or regular All-Purpose White - then feel free!

Ingredients

- 2 1/2 cups Anita's Organic Einkorn Flour
- 1/2 cup coconut sugar
- 1/2 cup cane sugar
- 1 tsp cinnamon
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup coconut oil, melted
- 1/2 cup chocolate chips
- 1/4 cup milk (or non-dairy alternative)
- 2 tsp vanilla extract

Instructions

1. Pre-heat the oven to 350°F and line 2 x baking sheets with parchment paper.
2. In a large bowl whisk together the einkorn flour, coconut sugar, cane sugar, cinnamon, baking soda and salt.
3. Drizzle the melted coconut oil over the flour mixture and mix well. The mixture should resemble wet sand. Mix in the chocolate chips.
4. In a small bowl (or directly into the measuring cup) mix the milk and vanilla extract together. Add the milk to the cookie batter and mix well until everything is fully incorporated and a good cookie dough forms.
5. Scoop 1 1/2 tablespoon amounts of the cookie dough and roll into balls. Place onto the lined cookie sheets and flatten slightly with your fingertips.
6. Bake in the oven for 12 to 15 minutes (10 to 12 minutes if your oven runs hot) until slightly golden and a little crispy around the edges. Remove from the oven and allow to cool and set on the trays for 5 minutes, then carefully transfer them to a wire rack to cool fully.

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