

## **Oaty-almond Cookies (Gluten & Dairy free)**

Makes around 10 - 15 cookies.

### **Ingredients:**

100g GF oats  
30g GF flour (eg buckwheat, brown rice...)  
50g ground almonds  
1 tsp cinnamon  
Pinch of salt  
80ml coconut oil, melted  
1 tbsp maple syrup  
1 egg, beaten

### **Optional:**

100g dark chocolate (70% min), melted.  
When cookies are completely cooled, drizzle over the melted chocolate.

### **Method:**

Pre-heat oven to 160°C  
Mix all ingredients, except the egg, together.  
Add in the egg to help bind the other ingredients.  
Form biscuit shapes on a parchment-covered tray and pop into the oven for 12 - 15mins.

Enjoy!!