

WHITE CHOCOLATE AND WATTLESEED BISCUITS



This week's recipe of the week has been contributed by store manager Caroline. Delicious White chocolate & wattleseed biscuits, quick and easy to make and super tasty!

Ingredients

- 1 1/3 cup *blanched almond meal*
- 1/4 cup *Tapioca*
- 1/2 tsp *Baking Powder*
- 1 tbsp melted *Coconut Oil*
- 1/4 cup *Maple Syrup*
- 1 tsp *Vanilla Essence*
- 2 tsp *Wattleseed*
- 60g *White Chocolate* (chopped into small pieces)

Method

- Combine almond meal, tapioca, baking powder and wattleseed together in a bowl and mix well
- Add coconut oil, maple syrup and vanilla and mix till well combined
- Add chocolate and mix well
- Allow to sit for 5 mins to thicken
- Roll balls (about the size of a tablespoon) & place on a lined tray
- Press slightly with a fork to flatten
- Bake 170 degrees Celsius for 12-15 mins
- Allow to cool on a tray and enjoy!

Vegetarian | Gluten-Free