

Easter Bunny Cookies

Rating: ★★★★★

Dietary: VEG, EF, DF, NF

Allergens: Wheat

Age group: 12 months+

Mealtime: Easter menu

Difficulty level: Medium



Makes: 45 cookies

Prep: 45 mins

Cook: 15 mins



EASTER BUNNY COOKIES



Vegetarian



Egg Free



Dairy Free



Nut Free

Equipment

High-speed food processor

Ingredients

- 2 cups (280g) wholemeal spelt flour
- ½ cup (60g) pumpkin seed meal
- ¼ cup (35g) coconut flour
- ½ cup (80g) coconut sugar
- ¼ tsp (0.5g) baking soda
- 2 tbsp (40ml) maple syrup
- ¼ cup (60ml) coconut oil, melted
- ¼ cup (60ml) coconut milk
- 1 tsp (5ml) vanilla extract

Topping:

- 150g dark chocolate (>70%), melted

Instructions:

1. Preheat oven to 180°C and line 3 baking trays with baking paper.
2. Place all dry ingredients into a high-speed food processor and process until well combined.
3. Add wet ingredients and process until a dough is forming.
4. Press dough together and using your hands form an oval shape.
5. Place dough in between 2 sheets of baking paper and roll out to 0.5cm. Remove top baking sheet.
6. Using a cookie cutter, cut out shapes and place on lined baking trays. Bake for 15 mins.
7. Remove from oven. The cookies will be soft to touch so allow to cool before eating so they can harden up.
8. Decorate with melted dark chocolate.

Storing leftovers:

Store in an airtight container in the fridge for up to 2 weeks or freeze for up to 4 months.

Tips

✓ Allergies:

For a gluten-free version: Swap wholemeal spelt flour for a gluten-free flour mix or brown rice flour.

✓ Easy ingredient swaps:

- Swap coconut oil for extra virgin olive oil or melted butter.
- Swap coconut milk for milk of choice.
- Swap maple syrup for raw honey.

✓ Additional boosters:

Spread homemade chia jam in between 2 cookies for an extra treat.