



Recipe of the Week

SPICED PUMPKIN & DARK CHOCOLATE COOKIES

Ingredients

- 1 small pumpkin or 110g canned pumpkin puree
- 250g ground almonds
- 1 teasp cinnamon
- 1 teasp ground ginger
- 1 teasp nutmeg
- Pinch sea salt
- 1 teasp vanilla extract
- 75g maple syrup
- ½ teasp baking soda
- 80g dark chocolate chips (70% cocoa solids)

Method

1. If making your own pumpkin puree, preheat oven to 200 degrees C
2. Slice a pumpkin in half, remove seeds and roast in the oven for 30-45 minutes until soft
3. Remove from oven and let cool
4. Scoop out flesh and, using a food processor or blender, puree until smooth. Leave the oven on but turn down to 160 degrees C
5. Line a baking tray with baking paper
6. In the bowl of an electric mixer, mix together the 110g of pumpkin puree with the ground almonds, spices, salt, vanilla, maple syrup and baking soda
7. Finally, fold through the chocolate chips
8. Using your hands, form 20 walnut-sized balls and then place them onto the baking tray. Press each cookie down lightly
9. Bake for 10-12 minutes or until golden
10. Allow the cookies to cool for 10 minutes before transferring onto a cooling rack. Store in an airtight container or a cookie jar for up to 1 week

Recipe courtesy Jorden Rondel, NZ Gardener 2021 Garden Diary