

Sugar Free – Hot Cross Bun Cookies

Serves: 30 • Preparation 50 minutes • Cooking 10 minutes • Oven Temperature: 160°C • Child Friendly Recipe

THE INGREDIENTS - Cookie

- **1 cup** coconut flour.
- **1/2 teaspoon** baking powder.
- **1 teaspoon** cinnamon.
- **1/2 teaspoon** mixed spice.
- Zest of one orange.
- Pinch of sea salt.
- **1/2 cup** cashew butter.
- **2 tablespoons** butter.
- **2 tablespoons** rice malt syrup.
- **1/2 teaspoon** vanilla extract.
- **3 large** eggs.



THE INGREDIENTS – Cashew Crosses

- **1/2 cup** cashews soaked in water for 2 hours, drained.
- **1 teaspoon** vanilla extract.
- **2 tablespoons** coconut oil.
- **1 tablespoon** rice malt syrup.
- Pinch of sea salt.

METHOD:

1. Combine coconut flour, baking powder, spices, sea salt in a mixing bowl.
2. Heat the cashew butter, butter, rice malt syrup, vanilla extract and orange zest in a small saucepan until melted and combined. Add into dry ingredients with whisked eggs and combine until you form a soft dough. Mould the dough with your hands into a ball and place in the fridge for 15 minutes.
3. Preheat the oven to 160 degrees and line a baking tray with baking paper
4. Remove from fridge and roll mixture between two baking sheets to about 1/2 cm in thickness. Using a cooking cutter (we used a jar lid!) cut small cookies from the dough and place them on the lined baking tray. You may need to cook in two batches. Place in the oven and cook for 10 minutes. Once cooked, remove and allow to cool.
5. To make cashew crosses, combine all ingredients with 1/4 cup of water in a blender and blitz until smooth, you may need to add extra water to make a smooth paste. Place into the fridge or freezer to slightly harden for 15 minutes.
6. Spoon into a piping bag (or zip lock bag with the end trimmed) and squeeze mixture out into crosses. Eat immediately or store in a sealed container for up to 3 days.

