

CHOCOLATE BUCKWHEAT COOKIES

INGREDIENTS

- 1 1/2 cups pale Tartary buckwheat flour
- 1/2 cup Tartary buckwheat bran
- 3/4 cup cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/3 cups brown sugar
- 2 large eggs (room temperature)
- 3/4 cup coconut oil (melted and cooled slightly)
- 1 1/2 teaspoons vanilla extract

INSTRUCTIONS

1. In a food processor, sift together the buckwheat, cocoa powder, baking powder, and baking soda. Transfer to a bowl and set aside.
2. In the food processor, briefly beat together the sugar, eggs, softened coconut oil, and vanilla extract. Alternately add some of the flour mixture, and pulse just until combined. The dough should be thick like brownie batter.
3. Refrigerate dough for an hour, or until it's firm enough to roll into balls.
4. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper. Roll the dough into 1 1/2-inch (4 cm) balls and place 3 inches (7 1/2 cm) apart on the baking sheet. Bake for 8 minutes or until the tops of the cookies are no longer wet in the middle.
5. Let cool completely on the baking sheet. Store in an airtight container at room temperature for up to 4 days.