



15

Servings

20^{min}

Prep Time

17^{min}

Cook Time

37^{min}

Total Time

Lemon & White Chocolate Cookies

Ingredients

250g almond meal
30g Sukrin Monkfruit sweetener
25g coconut oil
2 large eggs
¼ cup lemon juice
Rind from one lemon
½ tbsp gelatin (optional)
¼ tsp baking soda

Chocolate Topping

60g Vitawerx white chocolate
1 tsp coconut oil

Macros Per Serve

Calories - 150 | Fat – 12.9g

Net Carbs – 0.9g | Protein – 5.7g

Conventional Method

- 1 Preheat the oven to 170° and line 2 trays with baking paper.
- 2 Add the dry ingredients to a bowl and combine well.
- 3 Make a well in the middle of the bowl and add the wet ingredients. Stir well to combine.
- 4 With wet hands, scoop out a heaped soup spoon of the mix and shape into a ball and place onto the tray. Continue with the remaining mixture. Flatten each ball slightly with a spatula.
- 5 Place the trays in the oven and bake for 17 mins.
- 6 When cooked, remove from the oven and allow to cool for 10 minutes.
- 7 Break the white chocolate into a microwave proof bowl and add the coconut oil. Microwave in 30 sec bursts and stir until melted.
- 8 Dip a teaspoon into the chocolate and wave over the top of each cookie to drizzle the chocolate over. Alternatively, you could dip each cookie in and coat half of the cookie.

Thermomix Method

- 1 Preheat the oven to 170° and line 2 trays with baking paper.
- 2 Add the dry ingredients to a bowl and combine for 20 sec/sp4.
- 3 Add the wet ingredients and combine for 30 sec/sp4.
- 4 With wet hands, scoop out a heaped soup spoon of the mix and shape into a ball and place onto the tray. Continue with the remaining mixture. Flatten each ball slightly with a spatula.
- 5 Place the trays in the oven and bake for 17 mins.
- 6 When cooked, remove from the oven and allow to cool for 10 minutes.
- 7 Wipe out the Thermomix bowl and break the white chocolate into it, then add the coconut oil. Melt for 1.5mins/70°/sp2.
- 8 Dip a teaspoon into the chocolate and wave over the top of each cookie to drizzle the chocolate over. Alternatively, you could dip each cookie in and coat half of the cookie.