





SALTED CARAMEL CHOCOLATE CHUNK

Preparation time: 10 minutes

Cooking time: 20 minutes

Makes: 24

250g unsalted butter, softened

1½ cups dark brown sugar

½ cup raw caster sugar

2 tsp vanilla paste

1 egg

2 egg yolks

2 Tbsp treacle

2 cups plain flour

¼ cup coconut flour

½ tsp baking powder

300g dark chocolate, chopped into chunks

2 tsp sea salt flakes

1 Preheat oven to 170°C. Combine the butter, sugars and vanilla in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until light. Add the egg, yolks and treacle, beating until smooth.

2 Sift in the flours and baking powder, then mix gently. Fold in the chocolate and salt.

3 Divide into 30 pieces and form into balls on two lined trays (allowing for spreading during baking). Bake for 15-17 minutes, then cool on the trays.