

Afghans

Makes 12

Biscuits:

2 cup oats
1/4 cup walnuts
2 cups cornflakes, crushed with your hands
1/2 cup cacao powder
1/2 cup coconut oil, melted
1/2 cup coconut sugar
1/2 tsp baking powder
Pinch of salt

Icing:

4 tbsp cashew butter
1 tbsp coconut oil, melted
1 tbsp cacao powder
1 tsp maple syrup
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Chopped walnuts

Method:

Preheat the oven to 180C. Line a baking tray with baking paper and set aside.

Add the oats and walnuts to a blender and blend into a fine flour. Add to a bowl with the crushed cornflakes.

In another bowl add the coconut oil, cacao powder, coconut sugar, baking powder and salt. Whisk until most of the sugar has dissolved.

Add chocolate liquid to the flour and mix until well combined.

Roll into balls (approx. 2 tbsp per biscuit), place on the lined baking tray and slightly flatten it with your hand. Repeat this until all of the cookie dough is used.

Place in the oven for 12mins.

Once cooked, leave to cool while you make the icing.

In a small bowl add all of the icing ingredients and mix until well combined.

When the biscuits are cool, top with the icing + chopped walnuts.

Store in the fridge for upto 2 weeks.