

Beyond your Scale Kitchen

Keep it easy with these simple but delicious recipes. From make-ahead lunches and midweek meals to fuss-free sides and moreish desserts, we've got everything you need.

BUCKWHEAT CHOCOLATE CHIP COOKIES

When's the last time a chocolate chip cookie surprised you? Easy and beyond delicious, buckwheat takes the classic cookie to a whole new level. A healthier cookie loaded with chocolate chunks and a toasty hit of whole-grain buckwheat flour. Welcome to your new favorite chocolate chip cookie recipe!



Buckwheat Chocolate Chip Cookies

6 servings
15 minutes

Ingredients

1 cup Buckwheat Flour
1/2 cup Coconut Sugar
1/4 cup Coconut Oil (melted)
1/4 cup Unsweetened Applesauce
1 tsp Vanilla Extract
1/2 tsp Baking Soda
1 tsp Apple Cider Vinegar
1 1/4 ozs Dark Organic Chocolate
(roughly chopped)

Directions

- 1 Preheat the oven to 350°F (176°C) and line a baking sheet with parchment paper or a silicone baking mat.
- 2 In a mixing bowl, combine the buckwheat flour, sugar, coconut oil, applesauce, vanilla and baking soda. When well combined, mix in the apple cider vinegar. Gently fold in the chocolate.
- 3 Scoop the dough using a tablespoon and transfer to the baking sheet. Bake for 10 minutes and let cool before serving. Enjoy!

Notes

Leftovers: Store in an airtight container at room temperature for 5 to 7 days or freeze if longer. For firmer cookies, keep in the fridge or freezer.

Serving Size: One serving equals one cookie.

More Flavor: Add cinnamon.

No Applesauce: Double the coconut oil and add a few tablespoons of water, or until the dough sticks together.

No Chocolate: Use chocolate chips, chopped nuts or raisins instead.