



## Chocolate and Davidson's Plum brownie cookies (dairy free)

Preparation time 15 minutes

Chilling time 4 hours

Cooking time 12 minutes

### **Ingredients**

85g cocoa (pure cocoa - sugar free)

400g caster sugar

4 chicken eggs (or 3 duck eggs)

125mL rice bran oil

1 ½ tbsp. Davidson's Plum Powder

250g plain flour

2 tsp baking powder

Half a tsp salt

60g icing sugar

3 tsp Davidson's Plum Powder

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Makes 30-40 cookies

### **Method**

In a medium bowl, mix together the cocoa, sugar and rice bran oil. Beat in the eggs, one at a time. When mixed well, stir in the one and a half tbsp. of Davidsons Plum Powder.

In a separate bowl, combine the flour, baking powder and salt, then stir this into the cocoa mixture. Cover the bowl and chill for at least 4 hours.

When ready to bake, pre heat the oven to 180 degree Celsius. Mix the icing sugar and 3 tsp Davidson's Plum Powder together.

Roll the chilled dough into 2.5cm balls and roll in the icing mixture. Place on a baking tray lined with baking paper. Do not flatten the balls. Bake for 10-12 minutes, but watch carefully as they can burn quickly at the end.

Let stand on the tray for a minute or two to allow them to harden a little, before moving to a wire rack to cool.