

FLAVOURS OF QUEENSLAND BISCUITS

Wheat-free Gluten-free Dairy-free

These biscuits are delicious and showcase some of Queensland's finest ingredients that we are able to source locally such as macadamias, ginger, orange and chocolate. That's right; some cocoa beans (Cocoa Farm brand) are grown in North Queensland.

Ingredients:

- 3 egg whites
- 1½ cups brown rice flour
- 1 cup almond meal
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsalted butter or dairy free substitute (eg. Nuttelex)
- ½ cup sugar or Xylitol
- ½ cup light brown sugar
- 1 large egg, at room temperature
- 1 tablespoon grated orange zest
- 1 cup dark chocolate chips (or finely chopped chocolate)
- ½ cup finely chopped macadamias
- ¼ cup finely chopped crystallised ginger

Method:

Preheat oven to 180°C.

In a medium bowl, mix flour, almond meal, baking soda and salt together. Set aside.

In a large bowl, cream the butter with the sugars/xylitol until smooth, about 3 minutes.

Add the egg and mix well.

Add the flour mixture and beat thoroughly.

Stir in the orange zest, dark chocolate chips, macadamias and crystallised ginger.

Roll teaspoonfuls of mixture into balls and place on ungreased baking trays, leaving several centimeters between for expansion. Bake for 10-12 minutes or until lightly golden brown.

Cool the biscuits on the trays for 1 minute, then remove to a rack to cool completely. Makes 2-3 dozen.