

Chewy 5 Spice Coconut Sugar Cookie



Who says Chinese 5 spice powder can be only used in Chinese savoury dishes? Try using them in baking like this chewy 5 spice molasses cookie. It has a naturally soft texture with a hint of five-spice flavour. Use of coconut sugar is a healthier alternative as it is lower in glycemic index

Key facts

- Prepare time: 15 mins
- Cooking time: 20 mins
- Serves: 35 muffins

Ingredient

Wet ingredients

- 1 cup unsalted butter (melted)
- ½ cup Organic Coconut Nectar Sugar Powder
- 2 Antibiotic-free Eggs
- ½ cup Fresh Raw Honey/ Wild Harvest Black Gold Honey
- 1 tablespoon vanilla extract (optional)

Dry ingredients

- 4 cups Organic Unbleached Plain Flour
- 4 teaspoon baking soda
- ½ teaspoon Himalayan Rock Salt
- 2 teaspoon ground Organic Ginger Coarse Cut
- 1.5 teaspoon Organic Ceylon Cinnamon Powder
- 1 teaspoon Organic Chinese 5 Spice Powder
- ¼ cup Organic Coconut Nectar Sugar

Method:

1. Cream melted butter and coconut nectar sugar until it becomes fluffy.
2. Add in the eggs one at a time and continue to mix.
3. Add in the honey and vanilla extract and continue to mix until it is evenly mixed and fluffy.
4. In a separate bowl, combine all dry ingredients and mix evenly.
5. Preheat the oven to 180°C.
6. Slowly add the dry mixture in a few batches into the wet mixture in number 3 until the dough is mixed evenly.
7. Scoop up 2 tablespoons of cookie dough to be rolled into a ball. Roll the cookie ball in coconut nectar sugar and put them on a baking paper lined on a baking pan with 5 cm space between them.
8. Bake the cookie for 9-11 minutes, in a few batches.
9. Cool the cookies for about 10-15 minutes and transfer them to a cooling rack.