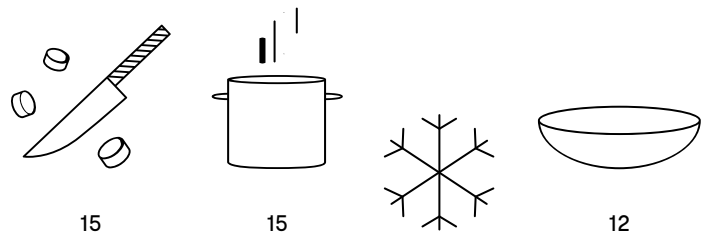




## White Chocolate & Matcha Cookies

Looking for some inspiration for a tea time treat? Why not give [Amie Forsters](#) White Chocolate and Matcha Cookies a go.



### Ingredients

300g Oats

75g Ground Almonds/Almond Flour

75g The Groovy Food Company organic coconut sugar

3 Tbsp. Matcha Powder

2 Tbsp. The Groovy Food Company organic agave nectar, light amber and mild

50ml Water

50ml The Groovy Food Company organic virgin coconut oil (melted)

2 Eggs

### Directions

1. Pre-heat oven to 170 degrees C.
2. Line a baking tray with some greaseproof paper and leave to one side.
3. Add oats, agave, ground almonds/almond flour, coconut sugar, matcha and white chocolate chunks in a medium bowl and mix together until well combined.
4. In a separate bowl combine the eggs, melted coconut oil and water.
5. Add the egg mixture to the dry ingredients and mix well- it will form a sticky ball.
6. Using your hands make a ball with a little bit of the mixture and pop them on the tray, then press down to create a rough cookie shape. Continue to do this until you've used all of the mixture.
7. Bake for 10-15 minutes. Remove, leave to cool and enjoy!

8. Store in an airtight container for 2-3 days.