TASTY TREATS
CAROB PINWHEEL COOKIES

INGREDIENTS

VANILLA DOUGH
☐ 1 1/4 cup plain or whole-wheat flour
☐ ¼ cup fruit sugar
☐ 8-9 Tablespoons vegan butter
☐ 1/8 tsp (few drops) almond or vanilla essence

CAROB DOUGH
☐ 1 ¼ cup plain or whole-wheat flour
☐ ¼ cup fruit sugar
☐ 8-9 Tablespoons vegan butter
☐ 1/8 tsp (few drops) almond or vanilla essence
☐ ½ Tbsp Carob powder

DIRECTIONS

1. For both separate dough batches mix the ingredients together with your fingertips to form the consistency of breadcrumbs. Then mix ingredients together to form soft dough.

2. On a floured surface roll flat the 2 separate dough balls to a layer approx ¼ inch in size. Try and roll the shape to be as near to a rectangle as possible.

3. Place the vanilla layer on top of the carob layer and gentle press them together.

4. Trim the tops and sides of the dough sheet to form a neat rectangle.

5. Roll the layered dough along the longer side as if making a Swiss roll.

6. Now place the cookie dough roll into Saran wrap / cling film and freeze it for 40 minutes.

7. After freezing remove the cookie roll from the wrap and roll in onto a surface dusted with shaved coconut and fruit sugar. This will give the outer crust if the cookies an extra pop!

8. With a sharp knife, slice the cookie roll into ¼ inch (1cm) thick rounds and place onto a baking tray.

9. Bake the cookies for 20 - 30 minutes at 375F /190C or gas mark 5 until golden brown.

10. Allow to cool once cooked for about 30 minutes so they don't fall apart!