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## Seedy Chocolate Chip Cookie (Gluten Free)

1 cup butter or vegan shortening  
1 cup brown sugar or coconut sugar  
1½ cup cane sugar  
2 eggs, preferably organic or farm fresh  
1 teaspoon pure vanilla extract  
¾ cup Cuisine Soleil All Purpose Mix or 4 Grain Pancake Mix or a mix of both  
1 tsp baking powder  
1 tsp baking soda  
1 tsp pink Himalayan sea salt or other of your choice  
1 ¾ cup buckwheat flakes  
½ cup coconut  
¼ cup chia seeds  
¼ cup hemp seeds  
¼ cup sunflower seeds  
½ cup chocolate chips  
½ cup dried cranberries

1. Preheat Oven to 350 degrees F
2. In mixing bowl beat butter add brown sugar and cane sugar beat on medium until mixed.
3. Add eggs and vanilla. Mix until incorporated.
4. Add flour, baking powder, baking soda and course pink Himalayan sea salt.
5. Add buckwheat flakes, then coconut, chia seed, hemp seed. Add to the butter mixture and just combine until mixed. Do not over mix.
6. Then incorporate the dried cranberries and organic dark chocolate chips.
7. Gently combine all ingredients.
8. Use a portion scoop or tablespoon to drop cookies onto baking sheet.
9. Gently flatten with the palm of your hand. Bake 10-12 minutes. Do not over bake. Less is chewier. More is crispy.