



THOUGHTFUL COOKING WITH TINA

Dairy-Free Cocoa Butter Biscuits with Chocolate Coating (DF, GF)

SERVES 25 PIECES · 45 MIN · GLUTEN-FREE · DAIRY-FREE

Dairy-free cocoa butter biscuits with a dark chocolate coating — crisp outside, melt-in-the-mouth within, and entirely gluten-free.

INGREDIENTS

80g cacao butter
80g ghee butter
220g buckwheat flour
80g almond flour
4 tbsp ground flaxseed
80g coconut sugar
4 tbsp cocoa powder
1 tsp cayenne pepper
1 tsp vanilla paste
1½ tbsp cold water
150g dark chocolate, melted
1/2 tsp espresso powder (optional)
1/2 tsp sea salt (optional)

ALLERGENS

Nuts (Almonds)

METHOD

1. Preheat the oven to 170°C (fan) and line a baking tray with parchment paper.
2. In a saucepan over low heat, melt the cacao butter and ghee butter. Set aside to cool slightly.
3. In a large mixing bowl, combine the buckwheat flour, almond flour, ground flaxseed, coconut sugar, cocoa powder, cayenne pepper, and vanilla paste.
4. Pour in the melted fats and mix until fully incorporated. You can use a Danish dough whisk or a spoon, but the best way is by hand — just rinse your hands under cold water and dry them before mixing to keep the dough cool and workable. Work the mixture gently and avoid overmixing.
5. Add the cold water gradually, one tablespoon at a time, until the dough comes together and feels pliable.
6. Leave the dough to rest at room temperature for 10 minutes.
7. Divide into 24-gram portions and roll into balls. Place them on the prepared tray. Using a chopstick, press gently across the centre of each ball, then squeeze either side of the indent with your fingers to shape a shallow groove. The result should resemble an espresso bean or slightly pinched oval.
8. These biscuits don't spread much in the oven, so they can sit fairly close together — a few centimetres apart is enough.
9. Bake for 12 to 15 minutes. They should feel firm on the surface but will still be soft inside when hot. Avoid overbaking — they'll continue to firm up slightly as they cool.
10. Let the biscuits cool completely. You can leave them on the tray or transfer them gently to a wire rack once they've started to firm.
11. Melt the dark chocolate using the bain-marie method (place a heatproof bowl over a pot of gently simmering water, ensuring the bowl doesn't touch the water).
12. Stir the espresso powder and sea salt into the melted dark chocolate.
13. Dip each cooled biscuit halfway into the chocolate and allow the excess to drip off.
14. Set the dipped biscuits on parchment paper or a tray to firm up at room temperature. If the room is warm, place them in the fridge briefly to set.
15. Store in an airtight container for up to one week at room temperature. In warm conditions or to extend freshness, refrigerate for up to 10 days.

PER SERVING · estimated

~183 kcal · Protein ~2.9g · Fat ~12.4g · Carbs ~16.8g · Fibre ~3.0g