

Teff Dutch cookies

Ingredients

300g (11oz) **Pure** Teff flour (white or brown)
 240g (8 ½oz) margarine or butter
 150g (5 oz) brown sugar (plus extra for coating)
 10g egg (small)
 1g salt
 1g gluten-free baking powder

Preparation method

1. Heat oven to 180°C/350°F/Gas 4.
2. Soften the margarine in a bowl and cream together with the sugar, salt and egg.
3. Sieve the flour and baking powder into the bowl and knead together until the dough is smooth.
4. Form dough into a long roll(s) of around 3cm diameter on a g-f floured surface, then roll in sugar until completely coated. Wrap in cling film.
5. Refrigerate for 2 hours then cut 1cm thick slices and place them onto a lightly greased baking tray.
6. Bake in the centre of a pre-heated oven then turn onto a wire rack to cool.
7. Once completely cooled, store in an airtight container.



10-15 minutes

Preparation time

20 minutes

Cooking time

Makes 40

By: Innovative

You may want to make two rolls of dough rather than one long one and this is fine. These cookies will keep for a week or so if stored correctly.

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