Laura’s favorite recipe with Quinoa

SWEET QUINOA COOKIES

Ingredients:

- 1 cup of water
- ½ cup of quinoa
- 1 cup chopped coconut
- 1 cup oat flakes
- 1 cup flour
- ¾ cup brown sugar
- 2 bananas
- ½ cup applesauce or apple-puree
- ½ cup peanut-butter
- 1 teaspoon vanilla sugar
- 1 teaspoon salt
- 1 teaspoon backing powder
- 1 teaspoon natron
- Chocolate chips to taste

Instructions:

- Wash the quinoa, add water, and bring it to a boil in a pan.
- Lower the heat and stir it from time to time until the quinoa absorbs all the water (approx. 15-20 minutes).
- Preheat the oven to 175 degrees Celsius. Meanwhile, grease two baking pans with butter.
- Mix the quinoa with the rest of the ingredients, but add the chocolate chips at last.
- Form small, walnut-sized balls, and place them, with enough space between, on the baking pans (the cookies will rise in the oven).
- Bake each baking pan separately in the oven for approx. 20 minutes.
- If the cookies feel still soft when you touch them, it is the perfect time to take them out of the oven. The cookies will become harder when they cool down, yet stay soft on the inside.
- Enjoy!

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