

Receta cedida por [Emanuela Gornati](#)



Apple, cinnamon and white chocolate cookies

Ingredientes

1 cup of [Quinoa Real granola with apple and cinnamon](#)

½ cup raisins

40 g of cocoa butter

1 tablespoon of almond cream

½ apple

Consejo

"These cookies will do great to give you gluten free energy for breakfast or snack or even for dessert. Especially suitable for athletes and children."

Preparación

1. Soak the raisins in water for 10 minutes. Drain and reserve.
2. Melt the cocoa butter and cut the apple into sticks.
3. Pour all the ingredients in a food processor and grind until you get compact dough.
4. Take a portion of the dough and give the shape of cookies with the hands.
5. Cover a tray with baking paper and place the biscuits on top.
6. Decorate each cookie with apple pieces.
7. Bake at 150 degrees for about 10 minutes until they brown a little on the surface.