

Broccoli Cookies



Ingredients

- 200-250 g broccoli florets, pulsed in the food processor
- 2 eggs
- ½ cup yogurt
- 2 tbsp olive oil
- ½ tsp cumin
- ¼ tsp blackpepper
- ½ tsp salt
- 1 small onion, finely chopped
- ½ cup crumbled feta cheese
- 1 cup einkorn flour
- ½ cup corn flour
- 10 g baking powder

*for 10 cookies

Directions

1. In a mixing bowl, whisk together eggs, yogurt, olive oil.
2. Then, add the pulsed broccoli florets, chopped onion, and crumbled feta cheese to the bowl. Mix them well.
3. Add cumin, black pepper, and salt. Then, add the all-purpose flour, corn flour, and baking powder to the mixture. Stir until you have a consistent dough.
4. Scoop the batter with a cookie scoop and place them on the baking sheet lined with waxed paper.
5. Brush them with egg wash and bake the cookies for 20 minutes in a preheated oven at 180°C/355°F until golden brown.
6. Cool slightly before serving.