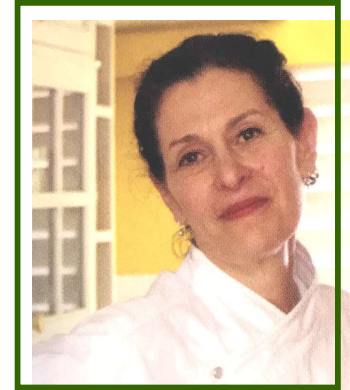


Soursop Breadfruit Cookie

Chef Susan Taves



Ingredients

1/2 - 3/4 cup Soursop pulp
Guava and mango can be used instead.
4 Tbsp melted coconut oil, cooled
1 tsp vanilla
2 eggs
2 Tbsp crushed nuts, raisins or pumpkin seeds
1/2 -3/4 cup sugar
1 1/4 cups breadfruit flour
dash salt, *optional*
1/2 tsp baking soda
1 tsp baking powder
1/4 tsp ginger powder
1/4 tsp cinnamon
1/4 tsp nutmeg



Directions

*Preheat oven to 350 degrees.
Grease or line a cookie sheet with parchment.*

Mix oil, eggs and vanilla.
Add sugar.
Continue to mix.
Whisk breadfruit flour, baking soda, baking powder, ginger, nutmeg, cinnamon together.
Add dry mixture alternately with the pureed fruit until well incorporated.
Drop as cookies on to a baking sheet.
Each cookie needs about 1 tablespoon of batter
Bake for 8- 10 minutes



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