

Strawberry Gum Jam Drops

Makes: 16 cookies

Prep: 20 mins

Cook: 10-12 mins



Dietary:
VEG, NF, EF
Allergens:
Wheat, Dairy

Strawberry Gum Jam Drops



Nut-Free Vegetarian Egg-Free

Equipment

High-speed food processor

Ingredients

STRAWBERRY GUM JAM

1 cup (140g) strawberries (fresh or frozen)
¼ cup (40g) lilly pillies, fresh or frozen, diced (optional)
1 tbsp (20ml) maple syrup (optional, to taste)
1 tbsp (14g) chia seeds
¼-½ tsp (0.5g-1g) strawberry gum powder (or to taste)

COOKIES

1¼ cups (220g) self-raising wholemeal flour
½ tsp (2g) ground wattle seed
⅓ cup (50g) coconut sugar
¼ cup (60ml) olive oil (or melted coconut oil)
2-3 tbsp (40-60ml) milk of choice
1 tsp (5ml) vanilla extract

Method

1. To make the strawberry gum chia jam, place strawberries and lilly pillies (if using) into a small saucepan and simmer over low heat until soft and juicy (about 5-7 mins).
2. Mash gently with a fork.
3. Stir in maple syrup (if using), chia seeds, and strawberry gum powder.
4. Let sit for 10-15 mins to thicken. Cool before using.
5. To make the cookie dough, preheat oven to 170°C (fan-forced) and line a baking tray with baking paper.
6. In a bowl, whisk together wholemeal flour and ground wattle seeds.
7. In another bowl, mix coconut sugar, olive oil, milk, and vanilla until combined.
8. Add wet ingredients to dry and stir until a soft dough forms. If it feels too dry, add an extra teaspoon of milk.
9. Roll dough into small balls (about 1 tbsp each) and place on the tray.
10. Gently press your thumb or the back of a teaspoon into the centre of each ball to make an indent.
11. Spoon a little chia jam into each centre.
12. Bake for 10-12 mins, or until cookies are lightly golden.
13. Cool on tray for 5 mins, then transfer to a wire rack.

Storing Leftovers: Store in an airtight container in the fridge for up to 4-5 days or freeze for up to 4 months.

Tips

✓ Allergies:

For a gluten-free version: Swap wholemeal flour for a gluten-free flour blend.
For a dairy-free version: Swap milk for coconut, soy or oat milk.

✓ Easy ingredient swaps:

Swap strawberries for berries of choice. Swap lilly pillies for additional berries.
Swap maple syrup for honey.