



Wasted Coffee Cookies



GRAFTED WITH LOVE

Ingredients

- 140g plain flour
- 40g cocoa powder
- 1/2 tsp bicarbonate soda
- 60g left over coffee grounds
- pinch of salt
- 150g rapeseed or vegetable oil
- 175g soft brown sugar
- 1 large egg
- 1 tbsp vanilla essence

Method



Save your coffee grounds from your French or Italian press, If from a French cafetiere place on a plate & allow to air-dry to remove some of the moisture.

Place the flour, cocoa powder, baking powder, bicarbonate of soda, air-dried left-over coffee grounds and salt in a large bowl and whisk to combine.

In a different bowl, whisk together sugar, oil and egg until fully combined, add your dry ingredients.

Roll your dough into balls, about the size of a golf ball.

Place on a plate and pop in your fridge overnight to chill. Or place into a freezer bag and freeze ready to bake when you need a snack!

Preheat the oven to 170c for a fan oven, or 160c for gas.

Bake for 9-10minutes from fridge temperature, or 14 minutes from frozen.

Leave to cool slightly and enjoy!



At Food at UCL, we work hard to reduce the food waste we produce. We monitor all streams of food waste, work with students & Too Good To Go to distribute uneaten food. At UCL East we donate our prep waste to labs to support research and are supporting the facility staff to implement on-site composting.

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