

Dr Joanna McMillan's Halloween Bat Cookies

Appliance: Philips Airfryer XXL

Makes 12

Prep time: 15 mins plus 20mins rest (time in fridge)

Cook time: 10 mins (per batch of cookies)

Ingredients:

- 12 Goji berries sliced in half
- 3 tbsp Milk
- ½ Cup sugar (option to replace some or all of the sugar with stevia / erythritol sweetener)
- 1 tsp Vanilla paste
- ½ Cup extra virgin olive oil
- 1 tsp Salt
- 1 Cup wholemeal spelt flour
- 1 Cup almond meal

Method:

1. Using your hands, combine all the ingredients, except the goji berries, in bowl to form a dough. Cover and place in the fridge for at least 20 minutes.
2. Roll out the dough to a thickness of about 5-6mm and cut the cookies using a bat shaped cookie cutter. Lay the cookies on a piece of baking paper. Repeat until all the dough has been used.
3. Press the two goji berry slices into each cookie to form the bat eyes.
4. Set the Philips Airfryer XXL to 180°C and leave it to preheat for 5 minutes.
5. Line the basket with a baking paper and lay in as many cookies as will fit without touching. (These cookies do not spread so they can be quite close).
6. Replace the basket in the Philips Airfryer XXL and cook for 10 minutes until golden. Remove and lay on a wire rack to cool. (Note: The cookies will firm up as they cool). Repeat with the remaining cookies.