#### **Sugar Free Chocolate Cookies**

#### **Ingredients:**

* 350g Plain flour
* 100g Cocoa powder
* 250g Soft margarine
* 1 tsp baking soda
* A pinch of salt
* 2 Eggs
* 3 tbsp sugar free strawberry jam

**Instructions:**

1. Preheat your oven to 180 C/350 F/gas mark 4.
2. Take your strawberry jam and cream in a large bowl with your margarine, until light and fluffy.
3. Beat your eggs and stir into your margarine and jam.
4. Sieve your plain flour and bicarbonate of soda and mix until you have a good chocolatey dough.
5. Dust a surface with flour and roll your dough out. Using a circular cookie cutter, cut into round shapes. Place on a greased baking sheet and position in the centre of your oven.
6. Bake for about 15 minutes.
7. Remove from oven and allow to cool.

Enjoy!

**Tips and Suggestions**

No cutter? No Worries! Try using a cup/glass to cut out shapes or trying to cut different shapes with a knife.