

Teff Peanut Butter Cookies

Source: Beard and Bonnet Vegetarian

Ingredients

- 1 ½ cup teff flour
- 1 cup creamy peanut butter
- 1 teaspoon vanilla extract
- ½ cup applesauce or olive oil
- ½ cup maple syrup
- ¼ teaspoon salt

Preparation

1. Preheat oven to 350°F. Set aside an ungreased cookie sheet.
2. In a large bowl combine dry ingredients, set aside.
3. In a food processor blend syrup, oil, vanilla and peanut butter. Add the wet ingredients to the dry ingredients; blend well. If the dough seems too dry to shape, continue to mix.
4. Shape dough into walnut size balls.
5. Place on cookie sheet and flatten gently with the tines of a fork.
6. Bake about 13-15 minutes.
7. Cool on wire rack.

Class recipes can be found at www.evergreenhealth.com/recipes