

## Molasses Cookies

This is the 21st century version of grandma's molasses cookies. They're light with a zing!

### Ingredients:

½ cup coconut sugar  
¼ cup molasses  
¼ cup almond butter  
¼ cup butter  
1 egg  
½ tsp. baking soda  
1 tsp. Vanilla extract  
¼ tsp. Cardamom  
¼ tsp. Celtic salt  
1 cup teff flour  
¼ cup green banana flour

### Method of preparation:

Preheat the oven to 350°F.

- Using a handheld mixer, cream the butter, molasses, and sugar together on medium speed until fluffy, about 5 minutes. Add the almond butter and whip another minute or so. Beat in the egg and vanilla just until smooth.
- In a medium bowl, whisk together the flour, salt, baking soda, and cardamom. In 1/3 increments, mix the dry into the wet, mixing just until the batter is thoroughly moistened.
- Drop the batter by teaspoons on a baking sheet about 2 inches apart. Sprinkle granulated sugar on top. Bake 12 minutes, until the tops are cracked.
- Remove from the oven and transfer to a cooling rack.