

## TEFF GINGER MOLASSES COOKIES

gluten, milk and egg free!

from Clean Food by Terry Walters

A favorite of the Walsh Family (Newton Customers).

These cookies held us through a very busy Newton market, thanks for the treat!

2 cups brown teff flour  
1 tsp baking soda  
1/4 tsp sea salt  
1 tsp cinnamon  
1/4 tsp ground cloves  
1/2 tsp powdered mustard  
1/2 cup almond butter  
1/2 cup molasses  
2 tsp tamari  
1 tbsp fresh ginger, grated (YIPEE!)  
1/2 cup maple syrup

Oven to 350'. Combine wets and dries in separate bowls, then combine together, do not over-mix. Line cookie sheet with parchment paper. Use one heaping teaspoon batter per cookie, no rolling or flattening needed. Bake 12 minutes. Remove from heat and cool on rack.

Makes 24 cookies.