

Honey Almond Butter Cookies

A Young Chefs® Academy Recipe

Ingredients	Equipment
<p>1/2 cup roasted almond butter, softened to a stir-able consistency</p> <p>1/2 cup plus 2 tbsp quick oats</p> <p>1/4 cup flour (Gluten Free option: coconut flour)</p> <p>1/4 teaspoon kosher salt</p> <p>3/4 teaspoon baking soda</p> <p>1/3 cup honey</p> <p>2 Tablespoons applesauce</p> <p>Optional maple glaze:</p> <p>1 cup powdered sugar</p> <p>1 tablespoon maple syrup</p> <p>Splash of milk if necessary</p> <p><i>Mix together to form a thick glaze.</i></p> <p>Grey French sea salt, optional</p>	<p>Measuring cups/spoons</p> <p>Cookie sheet</p> <p>Parchment paper</p>

Let's Get Cooking!

1. Preheat oven to 350 degrees F and line a cookie sheet with parchment paper.
2. In a medium mixing bowl, stir together all ingredients to form a dough.
3. Form cookie dough balls with your hands, and place on the cookie sheet. Be sure to leave room between cookies, as these will spread as they bake. Bake 8 minutes.
4. The almond butter cookies should still look a little under-cooked when you remove them from the oven, but they'll firm up as they cool.
5. Set the tray aside for at least 10 minutes before topping with optional glaze and a pinch of sea salt.

Yield: Makes 1 dozen cookies

