

Passover-Friendly Quinoa-Almond Butter Cookies

These cookies are a version of my peanut butter-oatmeal cookies. The banana flavor is pronounced so if you don't like banana just leave it out and add a little more liquid (for the coconut milk to soak up). The almond butter flavor, however, is much less pronounced than the peanut butter flavor is in the original version so you might add either some almond extract (1/2-1 tsp.) or more almond butter.

- 1 c. quinoa flakes
- 1/4 c. quinoa flour
- 1/4 c. coconut flour
- 1/2 tsp. baking soda
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 1/3 c. almond butter
- 1/3 c. honey
- 1/3 c. brown sugar
- 1 egg
- 1/4 c. mashed banana
- 1 tsp. vanilla
- 1/2 c. (or more!) chocolate chips

Preheat the oven to 350. Mix the flakes, flours, baking soda, cinnamon and salt in a small bowl. Mix the almond butter, honey, brown sugar, egg, banana, and vanilla in a large bowl. In several parts, pour the dry ingredients into the wet ingredients and mix. Stir in the chocolate chips. Spoon tablespoonfuls onto a greased baking sheet. Bake for 12-13 minutes--until the tops just start to brown--for soft cookies. Cool for a minute or two on the baking sheet and transfer to wire racks to cool.