



# Teff Chocolate Chip Cookies

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## Ingredients

- 1 cup roasted almond butter, unsalted
- 1 teaspoon vanilla extract
- 4 ounces unsweetened applesauce
- 1/2 cup pure maple syrup
- 1 1/2 cups teff flour
- 1/8 teaspoon salt
- Dark chocolate chips

## Directions

1. Preheat oven to 180 degrees Celsius. Oil two cookie sheets.
2. In a food processor, place the almond butter, vanilla, apple sauce, and maple syrup.
3. Mix to cream the ingredients together. Add the teff flour and salt to the food processor and pulse until combined.
4. Scoop batter to make balls 1 and 1/4 inches in diameter and then arrange in rows. Leave 1 inch of space around each one.
5. Using the back of a fork, flatten each ball of batter.
6. Arrange the dark chocolate chips evenly on top of each cookie.
7. Bake for 13 minutes in the center of the oven.
8. The bottoms should be slightly golden but the tops will still be slightly soft.
9. Let cool on a rack.

We want to see how your Teff Chocolate Chip Cookies came out, send us your pictures!  
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