

alternative **Honey Lebkuchen cookies**

These little spice goodies are traditional Christmas treats but for those who don't eat a bunch of refined sugar or are avoiding gluten or are vegan, I came up with this variation that makes a yummy bite for anyone!

MAKES 40 cookies

Sift the following together:

- **6oz weighed fine almond flour**
- **1 cup + 2T quinoa flour**
- **1/2 cup maple sugar**
- **3/8 tsp baking soda**
- **1/4 tsp cinnamon**
- **1/8 tsp ground cloves**

Sift into the dry mixture rubbing with hands until completely dispersed:

- **finely grated rind of one large orange**

Mix together in a small bowl then add to dry mixture:

- **1 beaten egg or egg substitute**
- **3/4 tsp dark rum**
- **2T + 2tsp honey**

Mix together thoroughly until the dough comes into a ball, using your hands if necessary.

Divide dough in half and roll out each portion in between parchment paper on the bottom and waxed paper covering. Roll out to 1/4" thick adjusting the wax paper as you go as it will tend to bunch up. Cut out using any shape desired. To produce the 40 cookies listed above use a 2 1/2" round cookie cutter.

Place cookies onto a parchment lined baking sheet, 20 to a sheet. Press a half almond into the top if desired.

Place baking sheets uncovered in a cool place and let them dry out for 12 - 24 hours.

Bake 325' for 8-9 minutes until firm and slightly golden. Cookies will be quite crunchy so store in a tin with a slice of apple on a piece of foil or paper to soften them up. These will keep for a couple months.

