

ALMOND CRISPIES

1/4 cup canola Oil
1/3 cup maple syrup
1 Tbsp. water
1 tsp. almond extract
1 cup brown rice flour
1/2 cup almond flour
1/4 cup sugar
1 tsp. baking powder
1 tsp. ground cinnamon
1/8 tsp. salt
1/2 cup finely chopped almonds

In a small bowl, beat the syrup, oil, water and extract until well blended. Combine the flours, sugar, baking powder, cinnamon and salt; gradually beat into syrup mixture until blended. Stir in almonds.

Drop by rounded spoonfuls onto parchment paper-lined baking sheets; flatten slightly. Bake at 350 degrees for 10-12 minutes or until bottoms are lightly browned. Cool for 1 minute before removing from pans to wire racks.

No one will ever guess these cookies are gluten free.