

YUMMY Mesquite-Sacaton Cookies! *recipe from Chelsea Rittchen*

1/2 cup almond flour
1/2 cup Amaranth flour
1/2 cup Bobs GlutenFree flour mix
1/2 cup Sacaton (soaked overnight)
1/3 cup Mesquite flour
1/3 cup shredded coconut (unsweetened)
1/3 cup raw sunflower seeds
1/4 cup agave syrup
1/4 cup coconut oil
Pinch of salt

Mix all ingredients, roll out to 1/4inch thick, and use cookie cutters of choice. Bake at 350 until edges slightly browned (about 8-12 minutes).

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