

# Teff Peanut Butter Chocolate Chip Cookies

IT SIMPLY DOESN'T MATTER HOW CLOSELY I follow my own dietary guidelines. When all is said and done, I still love cookies, and so do my children. Rather than deny ourselves, we came up with this decadent recipe that keeps the wheat out of our diets, but the cookies in!

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- 1½ cups teff flour  
(preferably ivory)
- ¼ teaspoon sea salt
- 1 teaspoon baking soda
- 1 cup chunky  
100% peanut butter
- 1 cup maple syrup
- ½ cup semisweet or  
dark chocolate chips

Preheat oven to 350°F.

Combine flour, salt and baking soda in one bowl and peanut butter and syrup in another. Pour wet ingredients over dry and blend until just combined. Fold in chocolate chips.

Line cookie sheet with parchment paper. Drop batter by heaping teaspoons onto cookie sheet. Leave cookies free-form or press down dough with tines of fork in crisscross pattern. Bake 13 minutes or until just lightly browned. (The key to these cookies is not to overbake them.) Remove from oven and place on wire rack to cool.

MAKES 20 cookies