

Pumpkinseed Butter & Blueberry Cardamom Cookies

Sift together DRY ingredients, mix and set aside

- 5 cups Brown Rice Flour
- 4 TSP GF Baking Powder
- 2 TBSP Cardamom Spice
- 2 TSP Sea Salt
- 2 TSP Nutmeg or Allspice

Cream wet ingredients in food processor or large mixing bowl

- 1 tub Earth Balance (454 gr) (plant based butter substitute)
- 12 oz Pumpkinseed Butter
- 2 cups Sucanat (dehydrated, unrefined cane juice)
- 6 Free-range Eggs

Pour wet mix into dry ingredients: mix well with a large sturdy spoon until thick, soft dough forms

Mix well with a large sturdy spoon until thick, soft dough ball forms

Add 1 cup Blueberries only after wet and dry ingredients have been well mixed together

Knead by hand to blend

Roll dough into 22 - 24 golf-ball sized pieces

Space two inches apart on non-stick baking sheets. Press with tines of a fork.

Alternately, roll dough to 3.5 cm diameter in wax paper, refrigerate 30 minutes, then slice into 1 cm wide cookies

Bake at 350 degrees for 10-12 minutes or until sugar cracks appear

