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Almond Cookies

from Raw Food Made Easy: for 1 or 2 People
by Jennifer Cornbleet

makes 12 cookies

Equipment: Measuring cups/spoons, food processor, mixing bowl, spatula

Ingredients:

- 1/2 cup raw almonds, unsoaked
- 1/4 cup raw walnuts, unsoaked
- dash salt
- 1/2 cup pitted medjool dates, unsoaked
- 1/4 teaspoon almond extract
- 1/4 cup raisins or dried cherries, unsoaked (optional)
- 1/4 cup ground almonds (processed in food processor until finely ground)

Directions:

Place almonds, walnuts and salt in a food processor fitted with a blade and process until coarsely chopped. Add the dates and almond extract, and process until the mixture begins to stick together. Don't over process; you should see chunks of almonds and walnuts. Add the raisins, if desired, and pulse briefly just to mix. Remove from food processor and place in a small mixing bowl. Scoop about 1 tablespoon of the almond mixture into your hand and squeeze firmly until it sticks together. Roll into a 1-inch ball and flatten slightly to make a cookie. Repeat until you have used up the almond mixture. Roll each cookie in the ground almonds and place on a plate. Chill at least 1 hour before serving. Store in sealed container, cookies will keep for up to one month in the refrigerator or 3 months in freezer.

Variations:

*For Chocolate Chip Cookies - Replace the raisins with chocolate or carob chips, and add 1 teaspoon orange zest if desired. Although these cookies are not totally raw, they are a much healthier alternative.

*For School Boy Cookies - Omit the raisins and press a small square of dark chocolate into the top of each cookie.

*For Lemon Cookies - Replace the almond extract with lemon extract and add 1 teaspoon lemon zest!