



Kelly's Maple Peanut Butter Cookies

3/4 c. Barley Flour	1/2 c. Butter
3/4 c. Buckwheat Flour	1/2 c. Sugar
1/2 tsp. Baking Powder	1 tsp. Vanilla
3/4 tsp. Baking Soda	1 Egg
1/8 tsp. Salt	1/2 c. All Natural Chunky Peanut Butter
1/4 tsp. Cinnamon	1 Tbsp. Maple Syrup

In a medium bowl, mix dry ingredients and set aside. In a separate bowl, cream butter and sugar. Blend in the egg, vanilla, and maple syrup. Add the peanut butter. Gently mix the dry ingredients into the wet until just combined. Roll into 1 inch balls and place on prepared cookie sheets. Bake at 350 degrees for about 15 minutes or until golden brown.

*This recipe modified from the traditional Peanut Blossom cookie recipe.