



Alegria Amaranth Cookies

24 Servings • 1 Serving = 1 – 3" Cookie

INGREDIENTS

- ½ cup uncooked amaranth
- ¼ cup pumpkin seeds
- ½ teaspoon ground cinnamon
- ½ cup sugar
- 1 Tablespoon blackstrap molasses

DIRECTIONS

1. In a large bowl, combine the almond flour, baking powder, and salt. Whisk together.
2. In a separate bowl, beat the eggs well. Add the milk, yogurt, and canola oil and mix well. Add the egg mixture to the dry ingredients and combine. Let sit for 15 minutes.
3. Line a 9 x 9-inch pan with parchment paper and set aside.
4. Heat a large pan over medium high heat. Add the amaranth to the pan, cover with a lid, and cook over medium high heat until most of the grains have popped, about 30 seconds.
5. Transfer to a large bowl and add pumpkin seeds and cinnamon.
6. Heat the sugar in a large pot over medium heat and add molasses. Stir to combine and allow for the sugar mixture to melt into a syrup. As soon as it gently boils, remove from the heat.
7. Add the amaranth mixture to the syrup and stir well to coat.
8. Quickly transfer to the lined pan and spread evenly with a spatula. You can press firmly into a flat layer using the back of spoon or spatula.
9. Immediately cut into small evenly sized squares. Let cool before serving.

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