

POLENTA ALMOND CHERRY COOKIES

Ingredients

- 1/2 cup coconut oil
- 1/4 cup maple syrup
- 1 tsp vanilla extract
- 1/2 tsp sea salt
- 1 cup almond meal
- 1/2 cup quick-cooking polenta
- 1/2 cup brown rice flour
- One 15-ounce can Bing cherries

Directions

1. Preheat the oven to 350 degrees.
2. In a large mixing bowl, combine the coconut oil, maple syrup, vanilla, and salt. Add the almond meal, polenta, and brown rice flour, mixing well.
3. Drop tablespoon-size portions of dough onto ungreased baking sheets, spaced 2 inches apart, as the cookies will spread while baking. Place a cherry in the center of each cookie.
4. Bake for 20 minutes, or until lightly browned.

Makes about 24 cookies

Source: *Gluten-Free and Vegan Holidays* (Katzinger)