

Honey Nut Cookies

1/2 cup butter, softened
1/4 cup creamy peanut butter
1/2 cup honey
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 egg
1/2 teaspoon vanilla
1 cup almond flour
1 cup all purpose flour

Cream together the butter, peanut butter and honey. Mix in baking soda and baking powder, then the egg and vanilla. Stir in almond flour and all purpose flour. The batter will be thick but still sticky. Chill about 30 minutes.

Preheat the oven to 350F.

Scoop the dough into one-inch balls (I use a medium-small ice cream scoop—it might be 1.5 inches, actually) onto an ungreased cookie sheet, about an inch or two apart (these cookies rise more than they spread). Spray the bottom of a drinking glass with nonstick cooking spray and press each cookie lightly, so that the top is flat.

Bake each tray for about 15 minutes, until golden. Cool one minute on the tray before moving to a cooling rack.