

Florentine Lace Cookies with Chocolate Ganache

Wet Ingredients:

- * 1/4 cup olive or avocado oil
- * 1/2 cup brown rice syrup (maple flavored)
- * 1/2 tsp vanilla

Dry Ingredients:

- * 1/3 cup whole wheat pastry flour
- * 1/2 cup quick oats
- * 1/3 cup almond flour
- * Pinch of salt



Directions:

Mix together oil and syrup on low heat and cook until oil and syrup meld - do not boil . Add vanilla. Mix together dry ingredients then mix with oil/syrup mixture. Dough will be wet and gooey. Wet spoon and fingers and drop scant teaspoon of mixture on a parchment-lined baking sheet (keep small and separated, as cookies will flatten and spread). Bake at 375° for 8 minutes or 350° for 12 minutes.

Chocolate Ganache:

- * 1/4 cup almond milk
- * 1/4 cup brown rice syrup (maple flavored)
- * 1 cup chocolate chips (non-dairy, grain sweetened)

Directions:

Bring to rolling boil and add splash of vanilla. Pour boiling milk over chocolate chips.

Layer 2 cookies with chocolate ganache