

Quinoa Snickerdoodle Cookies



FOODSERVICE

SERVING SIZE: 18

Ingredients

- 1/2 cup **Furmano's Fully Cooked Quinoa**
- 1/2 cup Brown Sugar
- 1/2 cup Unsalted Butter, Softened
- 1 teaspoon Pure Vanilla Extract
- 1 unit Eggs, Large
- 1 teaspoon Baking Soda
- 1/2 cup All-Purpose Flour
- 1/2 teaspoon Ground Cinnamon
- As Needed Topping
- 2 teaspoons Ground Cinnamon
- 2 tablespoons Sugar

In This Recipe



Fully Cooked Quinoa - 24 oz.



Fully Cooked Quinoa - 96 oz.

Preparation

1. Preheat oven to 375F
2. In a stand mixer with a paddle attachment, add in Butter, Brown Sugar and Quinoa. Cream all three ingredients together for two minutes. Scrape down sides.
3. Start stand mixer up and add in Vanilla, and Egg while mixing. Scrape down sides and paddle.
4. In a mixing bowl combine Baking Soda and All Purpose Flour. Stir with a fork. Reserve.
5. While mixer is running add in Baking Soda/Flour mixture slowly until incorporated. Reserve.
6. Using a rounded tablespoon or a purple scoop, scoop cookie dough onto a pre-greased cookie sheet.
7. Bake cookies for 17 minutes, halfway through top with Cinnamon/ Sugar mixture. Use remaining Cinnamon/Sugar Mixture once cookies come out of oven.
8. Let cookies cool on a baking rack. Serve Immediately.

