

TARTARY BUCKWHEAT SUGAR COOKIES

(contain neither gluten nor dairy products)

Combine in a food large processor or else hand whisk together:

3 1/2 cups Tartary buckwheat flour

1 cup Tartary buckwheat bran

2 scant teaspoons baking soda

1 cup 10x (confectioners) sugar

Transfer mixture to a large bowl.

Use food processor to mix the following:

2 eggs

2 tsp vanilla

1/2 cup honey

1/2 cup light vegetable oil

Add the liquid mixture to the dry ingredients, and stir together until well mixed.

Form into two balls and refrigerate for an hour or more. (You can roll out the dough without chilling, but you'll need to put plenty of extra flour on the counter to keep the dough from sticking.)

Roll to desired thickness; thin will make crisp wafer-like cookies, while thick will make cake-like cookies. Use cookie cutters to shape. With a thin spatula, transfer cookies to a cookie sheet covered with parchment paper. Bake in a preheated 350°F oven for 11 minutes for thin cookies or 14 for thicker cookies. Remove from oven and cool on racks. These freeze beautifully.

<https://tartarybuckwheat.com/tartary-buckwheat-recipes/>