

## ***Mesquite Chocolate Almond Cookies***

1 c softened butter  
2 t almond extract  
1 c agave nectar (or 1 c sugar)  
3 eggs

3/4 t baking soda  
2/3 c cocoa powder  
1/4 t salt  
1 1/2 c almond flour  
1/2 c mesquite flour

1/2 c chopped almonds  
2 c chocolate chips

Preheat oven to 325°. Beat butter, agave nectar, eggs and almond extract until fluffy. Combine the flours, cocoa, baking soda and salt. Add the dry mix to the butter mix and beat well. Fold in chocolate chips and nuts. Drop by spoonfuls on lightly greased baking sheets. Bake for 10-12 min.

*Baja Arizona Sustainable Agriculture*