

## ***Mesquite Sugar Cookies***

2 1/4 c all purpose flour  
1/2 c mesquite flour  
1 t baking soda  
1/2 t baking powder

1 c butter (soft)  
1 beaten egg  
1 1/2 c sugar  
1 t vanilla

cinnamon sugar mix in a small bowl

Preheat oven to 375°. Stir dry ingredients and set aside. Cream together butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in dry ingredients. Roll teaspoonfuls of dough into balls, roll in cinnamon sugar, place on an ungreased cookie sheet and flatten with bottom of a glass dipped in the cinnamon sugar. Bake 8 to 10 minutes or until golden.

Tip: for a softer cookie, use 1 c agave nectar instead of sugar.

*Baja Arizona Sustainable Agriculture*