

Cafe Brulot Lace Cookies

“Cafe Brulot is a traditional New Orleans after-dinner drink that is hot, strong, and flavorful. Here, I offer lace cookies- dainty drop cookies with lacelike holes- that draw inspiration from the flavors of this Creole classic: coffee, citrus, cinnamon, and cloves”.

Makes 4 dozen cookies

INGREDIENTS:

- ✓ 2 1/2 cups rolled oats
- ✓ 2 tablespoons whole wheat pastry flour
- ✓ 1/2 teaspoon ground cinnamon
- ✓ 4 pinches of ground cloves
- ✓ 6 tablespoons coconut butter or oil
- ✓ 1/2 cup raw organic cane sugar
- ✓ 1/4 cup pure maple syrup
- ✓ 2 tablespoons rice milk
- ✓ 2 teaspoons finely ground coffee
- ✓ 1/8 teaspoon orange extract
- ✓ 1/2 teaspoon finely grated orange zest
- ✓ 1/2 teaspoon finely grated lemon zest
- ✓ 1/4 teaspoon fine sea salt

DIRECTIONS:

- ❖ Preheat the oven to 375 degrees F and grease 2 large baking sheets, or line with parchment paper.
- ❖ In a medium-size mixing bowl, whisk together the oats, flour, cinnamon, and cloves. Set aside.
- ❖ In a medium-size saucepan over low heat, melt the coconut butter if necessary. Stir in the sugar, maple syrup, coffee, orange extract, orange zest, rice milk, lemon zest, and salt until well blended.
- ❖ Combine the dry mixture with the wet mixture and stir until well combined and smooth in texture.
- ❖ Drop the dough by teaspoonfuls about 4 inches apart onto the baking sheet. Bake until lightly browned, 12-14 minutes.

The Inspired Vegan by Bryant Terry: pages 183-184