

Chickpea Cookies

1 cup (250mL)	softened margarine
1 cup (250mL)	icing sugar
1	egg
1 tsp (5mL)	cardamon
1 tsp (5mL)	vanilla
2 cups (500mL)	Chickpeas (flour)
1-2 tbsp (15-25mL)	Water
½ cup (125mL)	raisins (optional)

Place oven rack in centre of oven. Preheat oven to 150 C (300 F)

In a mixing bowl cream margarine with icing sugar. Beat in egg, cardamom and vanilla. Stir in Chickpea flour and water. Batter should not be overly soft. If necessary add a little more water. Stir in raisins (optional).

Drop dough 1 tbsp (15mL) dough onto non-stick cookie sheet, spaced 5 cm (2 inches) apart.

Bake 12-15 minutes until edges are golden brown. Let cool on pan for five minutes before removing.

Makes 36 cookies.