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Almond Thumbprint Cookies

Ingredients

2 cups blanched almond flour

¼ cup melted coconut oil

¼ cup maple syrup

¼ tsp Himalayan or Sea Salt

¼ tsp Baking Powder

1 tsp Vanilla Extract

1 tsp Almond Extract

1 tsp Apple Cider Vinegar or Lemon Juice

Filling – raspberry, blueberry, strawberry or similar low sugar jelly or jam

Directions

In a bowl, add all the ingredients together except the jelly or jam. Mix well. You want the dough to be easy to roll into a ball but not too wet and sticky. If it is too wet, add a little more almond flour. Make 32 small, rolled dough balls, and place them on a cookie sheet lined with parchment paper (You can make bigger dough balls and yield less cookies). Leave a little space between each cookie. Press a small hole or thumb print in the middle of each dough ball. The edges will crack just a little. Place jelly or jam in each thumbprint – about ¾ full.

Bake in a 350-degree oven for 12 minutes. Cookies should be lightly browned. They might need to cook a little longer, depending on your oven. Move to a cooling rack, fill with more jelly or jam if you want.