



GLUTEN FREE ALMOND THUMBPRINT COOKIES

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

NA

COOK TIME

NA

SERVES

NA

INGREDIENTS

- | | |
|--------------------------------------|-----------------------|
| 1 (12oz) Oregon Growers Fruit Spread | 6 Tbsp Powdered Sugar |
| 2 cups Almond Flour | 1/4 tsp Salt |
| 6 Tbsp Butter softened | 1 tsp Vanilla Extract |

PREPARATION

1. Preheat the oven to 350°F.
2. Line a baking sheet with parchment paper.
3. Mix all the Ingredients in a bowl until a dough forms.
4. Scoop 1-inch balls of dough onto the prepared baking sheet. Arrange the balls of dough about 1 1/2 inches apart. 4. Use your thumb to create a thumbprint in the middle of each cookie.
5. Add 1 teaspoon of Oregon Growers Fruit Spread to the indentation.
6. Bake the cookies for 8 to 10 minutes, until they start to turn light golden brown on top.
7. Remove the cookies from the oven and cool them on the pan for 10 minutes. Transfer them to a rack to cool completely before serving. 20-30 minutes, or until internal temperature reaches 145°F.