



OREGON MARIONBERRY THUMBPRINT COOKIES

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

NA

COOK TIME

NA

SERVES

NA

INGREDIENTS

2 cups Bob's Red Mill Almond
Flour

1/4 tsp Salt

6 Tbsp Butter softened

1 tsp Vanilla Extract

6 Tbsp Powdered Sugar

1 Jar Oregon Growers Marion-
berry Fruit Spread

PREPARATION

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. Mix all the ingredients in a bowl until a dough forms.
3. Scoop 1-inch balls of dough onto the prepared baking sheet. Arrange the balls of dough about 1 1/2 inches apart. Use your thumb to create a thumbprint in the middle of each cookie. Add 1 teaspoon of jam to the indentation.

4. Bake the cookies for 8 to 10 minutes, until they start to turn light golden brown on top.
5. 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.