



NORTHWEST PEACHY COOKIES

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

10 minutes

COOK TIME

7 minutes

SERVES

about 16 cookies

INGREDIENTS

1 1/2 cups Almond meal (we recommend Bob's Red Mill)

3/4 cup unsweetened coconut

1 t. Baking powder

1 t. Ground Cinnamon (optional)

1/4 cup coconut sugar

Pinch of sea salt

1 egg

3 T. butter, melted

1/4 cup Oregon Grower's Northwest Peach Jam

PREPARATION

1. Preheat oven to 375 degrees F.
2. In a large bowl, mix the almond meal, coconut, baking powder, cinnamon, coconut sugar, and salt together.
3. In another mix the egg with the melted butter and stir with a whisk to combine.
4. Pour the egg mixture into the almond meal mixture and stir with a spatula to combine well.
5. Shape dough into 1" balls and place on greased baking sheet. Press your pointer finger into the middle of the ball to make a divot, and fill with peach jam! Continue this process with the rest of the dough.
6. Cook for about 8 minutes, until just starting to brown on the bottom.
7. Remove from oven and let cool.