



PEANUT BUTTER + STRAWBERRY THUMBPRINT COOKIES

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

15 minutes

COOK TIME

12-15 minutes

SERVES

16 cookies

INGREDIENTS

2 cups Bob's Red Mill Super Fine Almond Flour

2/3 cup PB2 Powdered Peanut Butter

1/4 teaspoon Kosher Salt

1/4 teaspoon Baking Powder

1/4 cup Melted Coconut Oil

1/4 cup Maple Syrup

1 teaspoon Vanilla Extract

1 teaspoon Lemon Juice

1/3 cup Oregon Growers Strawberry Jam

PREPARATION

1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper and set aside.
2. In a large bowl, mix together the almond flour, powdered peanut butter, kosher salt and baking powder. Then add in the melted coconut oil, maple syrup, vanilla, and lemon juice until it forms a dough. If the dough seems too moist add another tablespoon of almond flour.
3. Scoop out 1 tablespoon of dough per cookie, rolling the dough in your hand to create a ball and place on the baking sheet, leaving 1-inch space between the cookies.
4. Using your thumb, or a measuring teaspoon, press into the cookie dough ball to create a hole in the center of the cookie, without going all the way through to the bottom.
5. Fill each cookie strawberry jam just to the top of the hole.
6. Bake for 12-15 minutes until the cookies are golden brown. They will still be a little soft, as these gluten free cookies will maintain a moist texture. Allow the cookies to cool for 5 minutes on the baking pan before removing them to a cooling rack. Cool for 20 minutes before storing.
7. The jam level may have decreased during the baking process, if you want, you can add another 1/2 teaspoon to the cookies.