

Food Babe's Almond Raspberry Thumbprint Cookies



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	12 mins	27 mins	15

<https://foodbabe.com/almond-butter-raspberry-thumbprint-cookies>

Ingredients:

- ¼ cup coconut oil, melted
- ½ cup coconut sugar
- 1 egg
- 1 tablespoon pure vanilla extract
- 2 cups almond flour (nut allergy - use spelt flour)
- ¼ teaspoon sea salt

Raspberry Chia Jam:

- 1 cup raspberries
- 1 tablespoon chia seeds
- 1 tablespoon fresh lemon juice
- 2 tablespoons raw honey, to taste (get local if possible)
- 2 tablespoons filtered water

Instructions:

1. Preheat the oven to 350° F.
2. To make the chia jam, place all of the ingredients in a blender and blend until smooth. If you need more liquid for the ingredients to fully combine, add 1-2 tablespoons of water. Place in a glass jar in the refrigerator to allow the chia seeds to expand, at least 1 hour or overnight.
3. To make the cookies, in a bowl, whisk together the oil, sugar, egg and vanilla. In a separate bowl, mix together the flour and salt. Slowly pour dry ingredients into wet ingredients and mix well.
4. Scoop the cookie dough into 1 inch balls. Place on a parchment lined cookie sheet. Press a thumbprint in the center of each ball roughly ½" thick. Fill the indent with 1 teaspoon of the chia jam.
5. Bake the cookies for 12-15 minutes or until slightly browned on the edges. Let cool. Enjoy!

Notes:

- Please use all organic ingredients if possible.