
Almond Thumbprint Cookies with Guava Jelly

Description

Chef Alyssa Moreau grew up with fresh-made warm cookies and cold milk. These treats bring back good memories, especially around the holidays. Make these homemade cookies for gift giving, a cookie exchange or a yummy dessert to share with a meal.

Total time: 40 min Yield: 1½ dozen

Ingredients

1½ cup oats (ground to a fine flour-like consistency)
1 cup almond flour
1 tsp baking powder
½ tsp salt
½ cup maple syrup
? cup light oil (such as avocado)
½ tsp almond extract
? cup guava jelly

Prep Time: 25 min Cooking Time: 15 min Total Time: 40 min

Instructions

Combine all the dry ingredients: oats, almond flour, baking powder and salt in a mixing bowl. Combine wet ingredients: maple syrup, oil and almond extract separately in a smaller bowl. Add the wet to the dry and mix well to form a ball. Cover and chill for 10 minutes.

Preheat the oven 350°F. Line a baking sheet with parchment paper. Form into small balls about 2 tbsp. and press to indent in the middle. Add guava jelly and bake about 14 minutes or until browned on the edges. Cool on the pan to firm up.

Recipe brought to you by:

Chef Alyssa Moreau