

Raspberry Thumbprint Cookies

Ingredients

	Raspberry jelly
2 cups	Blanched almond flour
1 ½ cup	Arrowroot powder
½ tsp	Salt
1 tsp	Vanilla extract
⅓ cup	Maple syrup
¼ cup	Coconut oil (melted)

Preparation

1. In a large bowl, stir together almond flour, 1 cup of the arrowroot powder and salt
2. Add vanilla extract, maple syrup and coconut oil. Mix until dough forms
3. Prepare a baking sheet lined with parchment paper
4. Take a small ball of dough size of a ping-pong ball, place on cookie sheet and press thumb in center. (use last ½ cup of arrowroot powder for dusting if necessary). Add a tsp of jam in center of cookie
5. Repeat until all dough is used.
6. Bake for 20 minutes at 350°F

