



## Raspberry Thumbprint Cookies (vegan, grain-free, refined sugar free)

### Ingredients:

- 2 cups almond flour
- ¼ tsp sea salt or Himalaya salt
- ¼ tsp baking soda
- 3 T coconut oil, melted
- 2 T maple syrup
- ¼ cup organic sugar-free raspberry jam

### Instructions:

1. In a food processor combine almond flour, salt, and baking soda.
2. Pulse in coconut oil and maple syrup until dough forms.
3. Scoop batter 1 tablespoon at a time onto baking paper lined cookie sheet.
4. Press your thumb into the center of each cookie to make an indentation.
5. Place ½ tsp of jam in the center of each cookie.
6. Bake at 180 degrees Celsius for 8-10 minutes until golden brown.
7. Let cool on the baking sheet.
8. Enjoy!

In health and yumminess,  
Mindy