

No-Bake Almond Butter Thumbprint Cookies

Prep time: 5 minutes **Chill time:** 20 minutes **Total time:** 25 minutes

Makes: ~12 cookies

Ingredients

- 1/2 cup natural almond butter, well-stirred
- 1/4 cup pure maple syrup
- 1 1/3 cup almond flour
- 1 teaspoon orange zest
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- A few tablespoons of a jam of your choice
- Optional: 2 teaspoons chia seeds
- Sea salt to taste

Steps

1. Mix almond butter and maple syrup together in a medium sized mixing bowl until well-combined.
2. Slowly fold almond flour into the bowl until a dough is formed. Depending on how runny your almond butter is, you may need to adjust the amount of flour. If your dough is too dry, add a little more almond butter and/or maple syrup. If your dough is too wet, add a little more almond flour.
3. Scoop the dough into 1 1/2 tablespoon portions and hand roll into balls. Place on a small cookie sheet or plate and make an indentation into each ball with your finger.
4. Put a few tablespoons of jam in a small bowl and stir in a few teaspoons of chia seeds and add 1/2 teaspoon of jam into each cookie indentation.
5. Cookies can be stored in a sealed container for about a week or in the freezer for a month.

Recipe by Lisa Markley, MS, RDN, LD

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