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# 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