

Thumbprint Cookies

INGREDIENTS

125g unsalted butter or coconut oil
75g molasses sugar or preferred sweetener
2 tsp vanilla extract
1 egg
125g buckwheat or sorghum flour
125g almond flour
1/2 tsp bicarbonate of soda
100g jam of choice
1 tsp cinnamon (optional)

METHOD

1. Preheat the oven to 180°C
2. Soften the butter or coconut oil. Mix well with the sugar and vanilla extract. If using molasses sugar you may still have a few lumps of sugar. You can leave these as they caramelise and taste delicious!
3. Mix in the egg thoroughly
4. Add the flour, bicarb and cinnamon (if using). Mix well
5. Using a dessert spoon, put blobs of mixture onto a baking sheet lined with baking paper. Shape them into rounds then use your thumb to make a well in the middle
6. Add 1 tsp of jam to the well in the middle of each cookie
7. Bake for 12-15 minutes until golden
8. Leave to cool and enjoy

Great for snacks and lunchboxes.