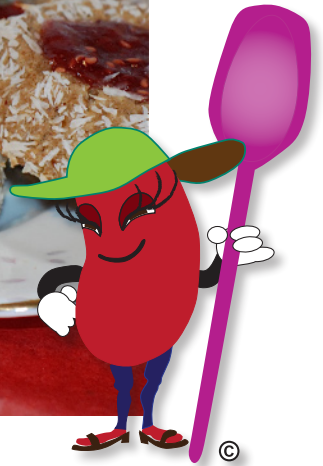


Beans, Rice And Everything Nice

Raspberry Almond Thumbprint Cookies



original recipe by beansriceeverythingnice.weebly.com



Ingredients

makes about 18 cookies

- 1/2 cup whole almonds
(3/4 cup ground)
- 1 cup sorghum
- 1/4 cup tapioca starch
- 2 teaspoons baking powder
- pinch of salt (optional)
- 1/4 cup almond butter,
room temperature
- 1/3 cup apple sauce,
room temperature
- 1/2 cup date paste
(or sweetener of choice),
room temperature
- 1 teaspoon almond extract
- 1/3 cup shredded coconut,
for rolling
- 1/2 cup of your favourite
jam or fruit spread (I used
raspberry all-fruit spread)

1. First, grind the almonds in a food processor until you have a fine meal. A half cup of almonds will yield approximately 3/4 cup of almond meal. Pour the ground almonds into a medium bowl and add the sorghum flour, tapioca starch, baking powder and salt, if using. Mix well.
2. In a small bowl, add the almond butter, apple sauce, date paste (or sweetener of choice), and almond extract. Combine thoroughly. The wet ingredients will combine more smoothly at room temperature.
3. Add the wet ingredients to the dry and mix well, until it forms a soft, sticky ball. Gluten free dough is sticky. Do not add more flour. Cover with plastic wrap and set the dough in the refrigerator to chill for 30 minutes. The dough will be less sticky after a rest.
4. After 30 minutes, take the dough out of the refrigerator, pre-heat the oven to 175C / 350F and line a cookie sheet with parchment paper or a silicone mat.
5. Scoop out about 1-1/2 Tablespoons of dough and form into a ball. The dough will be soft and spongy; do not compress it down. Gently roll that ball in coconut, coating all sides and place on the prepared cookie sheet.
6. When all the balls have been rolled in coconut and placed on the cookie sheet, make a depression in the centre with your thumb. Fill the depressions with about 1/2 teaspoon of your favourite jam.
7. Pop the cookie sheet in the oven and bake for 15 minutes. The cookies should have a hint of tan colour and be slightly soft. They will firm up as they sit. Allow to cool to room temperature and serve.