



PEANUT BUTTER & MAINTAL PRESERVES THUMBPRINT COOKIES



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| 1 CUP ALMOND MEAL* | *1 CUP ROASTED ALMONDS |
| 1 CUP OLD FASHIONED ROLLED OATS | PULSED INTO A MEAL IN A |
| 1/2 CUP OAT FLOUR** | FOOD PROCESSOR |
| 1 TEASPOON BAKING POWDER | |
| 1/2 CUP CRUNCHY PEANUT BUTTER | **1/2 CUP OATS GROUND |
| 1/2 CUP MAPLE SYRUP | INTO A FLOUR IN A FOOD |
| 1 TEASPOON VANILLA EXTRACT | PROCESSOR UNTIL FINE |
| 14-15 TEASPOONS MAINTAL STRAWBERRY | |

1. PREHEAT OVEN TO 350° AND LINE A BAKING SHEET WITH PARCHMENT PAPER.
2. IN A MEDIUM SIZED BOWL, ADD ALMOND MEAL, OATS, OAT FLOUR, AND BAKING POWDER. SIFT AND MIX WELL.
3. IN ANOTHER MEDIUM BOWL, ADD CRUNCH PEANUT BUTTER, MAPLE SYRUP, AND VANILLA EXTRACT. MIX WELL. ADD DRY INGREDIENTS INTO WET INGREDIENTS UNTIL A DOUGH FORMS.
4. USING A TABLESPOON AND YOUR HANDS, CREATE SMALL BALLS FOR THE COOKIES AND PLACE ON PARCHMENT LINED COOKIE SHEET. YOU SHOULD HAVE 14-15 COOKIES.
5. USING A TEASPOON, PRESS DOWN ON THE ROUND COOKIES ABOUT 1/2 INCH TO LEAVE "THUMBPRINTS." BAKE IN PREHEATED OVEN FOR 10-12 MINUTES. LET SIT FOR 5 MINUTES TO COOL. FILL EACH THUMBPRINTS WITH 1 TEASPOON OF MAINTAL PRESERVE. SERVE IMMEDIATELY OR STORE IN AIRTIGHT CONTAINER FOR 4-5 DAYS.

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