



## Raspberry Thumbprint Cookies

16 servings

45 minutes

### Ingredients

1 Egg (room temp)  
 1/4 cup Coconut Oil (melted, refined)  
 1 tsp Maple Syrup  
 1 tsp Pure Vanilla Extract  
 1 tbsp Lemon Zest (optional)  
 1 cup Almond Flour (I use Bob's Redmill Blanched)  
 1/4 cup Coconut Flour (+ 1TB)  
 1/4 tsp Baking Soda  
 1/4 tsp Sea Salt  
 1 1/2 cups Raspberries (6 oz)  
 2 tbsps Maple Syrup  
 1 tbsp Chia Seeds

### Nutrition

Amount per serving	
Calories	93
Fat	8g
Carbs	5g
Fiber	2g
Protein	2g

### Directions

- 1 In a small saucepan, heat raspberries over medium heat until saucy and bubbling, mashing them with a spoon as they cook (about 3-5 mins).
- 2 Add the maple syrup, stir, then add the chia seeds and continue to cook and stir, lowering the heat a bit to med-low, for about 5-7 more minutes or until thickened. Remove from heat and allow to cool 5 mins, then transfer to a jar to cool completely.
- 3 Mix dry ingredients in a medium bowl and set aside. In a separate bowl, whisk together the egg or eggs, maple syrup, coconut oil and extracts. Stir the dry ingredients into the wet until a sticky dough forms. Chill dough in the refrigerator for at least 30 mins.
- 4 Preheat your oven to 350 degrees and line a large baking sheet with parchment paper. Roll dough into 15-18 balls and place on baking sheet. Press your thumb or a 1/4 tsp in the center of each ball, then spoon 1/2 tsp of the jam into each.
- 5 Bake in the preheated oven for 10-12 mins or until set and beginning to turn light brown. Remove and allow to cool 5-10 mins on the baking sheet, then remove to wire racks to cool completely.

### Notes

**Servings Size:** 1 cookie, recipe is written for 16 cookies

**Adapted From:** <https://www.paleorunningmomma.com>