

# PALEO THUMBPRINT COOKIES WITH JAM

## Ingredients

### Cookies:

2 cups almond flour  
1/4 tsp salt  
1/4 tsp baking soda  
1/4 cup coconut oil, melted  
2 Tbsp. honey  
1 tsp vanilla

### Chia Jam:

1 Tbsp chia seeds  
2 Tbsp maple syrup  
1/2 cup blueberries



## Directions

Heat oven to 350F.

In a large bowl, mix almond flour, salt, and baking soda,

In a small bowl, combine coconut oil, honey and vanilla.

Add wet into dry and stir till combined. Place in fridge while making jam.

On the stove, heat berries on low.

Add in maple syrup and chia seeds, stirring until blueberries have burst.

Mash together with fork.

Turn off burner and let "gel"

While jam is thickening, roll dough into balls

Place on parchment lined cookie sheet and push thumbprint into middle.

Bake at 350 for 8-10 minutes, or until slightly golden.

Use back of wooden spoon to push down center to create a dent if puffed up, then let cool.

Once cool, put about 1 tsp of jam into each cookie and enjoy!

Modified from source: [ERINLIVESWHOLE.com](http://ERINLIVESWHOLE.com)