

# Almond Raspberry Thumbprint Cookies

2 C. whole wheat pastry flour  
1 C. ground almonds  
2 t. baking powder  
1/4 t. sea salt  
1/3 C. grapeseed or canola oil  
1/3 C. orange juice  
1/3 C. maple syrup or fruit sweetener  
1 1/2 t. almond extract  
1/4 t. vanilla  
Raspberry preserves for filling

Preheat oven to 350° F. Combine flour, ground almonds, baking powder, and salt in a mixing bowl.

In a separate bowl, mix oil, juice, syrup and extracts together. Add wet ingredients to dry and mix well.

Use a tablespoon to scoop dough and form into balls. Flatten into circles and place on a parchment-lined baking sheet. Indent each cookie with your thumb and fill with 1/2 teaspoon of the raspberry preserves. Bake for 15 minutes or until edges turn golden brown.