

Apricot-Ginger Thumbprint Cookies

2 c. whole wheat pastry flour
1 c. ground almonds
2 t. baking powder
1/4 t. sea salt
1/2 t. ground ginger
1/3 c. grapeseed oil
1/3 c. orange juice
1/3 c. maple syrup
1 1/2 t. vanilla extract
apricot preserves for filling

Preheat oven to 350°F. Combine flour, ground almonds, baking powder, ground ginger and salt in a mixing bowl. In a separate bowl, mix oil, juice, syrup and vanilla extract 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 half of a teaspoon of the apricot preserves. Bake for 15 minutes or until edges turn golden brown.