

Raspberry Cookies

Ingredients:

1 cup plus 2 tablespoons almond flour
½ teaspoon baking soda
½ teaspoon sea salt
½ cup tahini
½ cup coconut sugar or maple sugar
½ teaspoon alcohol-free vanilla extract
½ cup white sesame seeds
½ cup raspberry jam (see Tips, below)

Directions:

Preheat the oven to 350°F. Whisk together the almond flour, baking soda, and sea salt in a mixing bowl and set aside.

Process together the tahini, coconut sugar, and vanilla extract in a food processor until smoothly combined. Add the almond flour mixture to the food processor and pulse until well combined. If mixture is still crumbly, add water by the tablespoon as needed until smooth dough forms.

Form the dough into 1-inch balls and roll them in the sesame seeds before placing them onto a baking tray lined with parchment paper. Leave at least 2 inches between the cookies. Press a thumbprint into the center of each cookie and place the cookies into the oven. Bake the cookies for 8 to 10 minutes.

Remove the cookies from the oven and fill each one with 1 teaspoon of raspberry jam. Place the cookies on a wire rack to cool.

Tips:

- * If using store bought jam for filling make sure to look for a clean one with no added harmful ingredients or preservations.
- * To make a homemade raspberry filling, mash fresh, ripe raspberries (or frozen raspberries that have been thawed) with raw honey or maple syrup until the desired consistency is reached.

