

Jam Dot Cookies

Gloria Lloyd

Preheat oven to 350°F

1 cup slightly roasted almonds

1 cup whole-wheat pastry flour

1 cup rolled oats

1/4 teaspoon cinnamon

1/2 cup oil

1/2 cup maple syrup

Jam, any flavor you like (to fill indentations)

1. Chop the almonds in a blender into a fine meal. Grind oats in a blender into a fine meal. Combine the oats, flour, almonds and cinnamon.
2. Combine the liquid and dry ingredients and mix well.
3. Roll walnut-sized pieces of batter into balls.
4. Place balls on an oiled baking sheet.
5. Press an indentation into the center of each ball with your thumb and fill that indentation with a spoon of jam.
6. Bake 15-20 minutes.

Note: This recipe was given to me by a wellness chef. She said when she was in wellness cooking class they made so many of these cookies they called them “damn dot” cookies.