

# LITTLE FOODIES

## PB&J Thumbprint Cookies

YUM!



Makes: 15-18 cookies  
Prep time: 25 minutes  
Cooking time: 10 minutes

### Ingredients:

1 tbsp Ground flaxseed + 3 tbsp Water  
120g Biona Organic Smooth Peanut Butter  
½ tsp Vanilla extract  
60ml Biona Organic Maple Agave Syrup  
65g Ground almonds  
½ tsp Baking Powder  
A jar of Biona Organic Strawberry Spread

### Method:

1. Firstly, remember to always wash your hands before cooking!
2. Ask a grown up to preheat the oven to 180c.
3. Line two baking trays with greaseproof paper. (This will stop the cookies sticking to the tray)
4. In a bowl, mix together the ground flaxseed and water and place in the fridge for 10 minutes to allow the mixture to thicken up.
5. After 10 minutes, take the bowl out of the fridge and add the peanut butter, maple agave syrup, almond flour, vanilla and baking powder and mix it all together with a wooden spoon.
6. Chill the dough back in the fridge for 10-15 minutes.
7. Next, scoop about 1 tablespoon of dough at a time and roll into little balls. Place them onto the lined baking trays, making sure they have a little space between them.
8. Using your thumb press lightly into the centre of each cookie and fill the hole with strawberry jam.
9. Ask an adult to put the cookies in the oven for 10-12 minutes. Make sure you allow the cookies to cool before trying one!

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RECIPES