

RECIPE

Almond Shortbread Sandwich Cookies



These delightful little jammy biscuits were introduced to me through one of my favorite TV series.

I have modified the recipe, for one that is a bit more nutritious.

Vegan Almond Shortbread Sandwich Cookies

2 cups almond flour
1/2 tsp salt
2 Tbsp coconut oil
1 Tbsp ground chia, soaked in 3
Tbsp water
2 Tbsp honey
Sugar-free berry jam

Heat the oven to 350 degrees.

Sift the almond flour and salt into a mixing bowl. On medium speed, mix in the coconut oil, until the flour begins to look crumbly. Add the soaked chia and honey, and mix until it forms a dough.

Roll the dough to 1/4 inch thick between two sheets of parchment, or two lengths of plastic wrap. Using a linzer cookie cutter, or any 2-inch round cutter, cut the dough into rounds, punching small holes into the centers of half of them. Place the rounds on a parchment-lined baking sheet.

Bake for 8-10 minutes, until lightly browned.

Remove from the oven and allow to cool on the pan for 2 minutes, and then remove the entire sheet of cookies to the countertop to cool completely.

On the half of the rounds with no hole, place 1 tsp of jam into the center of the cookie. Top each with a round that has a hole, and press gently until the jam reaches the edge of the cookie.