



Almond Jam Cookies

Ingredients

185g softened butter
¾ cup of castor sugar
2 egg yolks
1 cup of almond meal
2 cups of Orgran Plain Gluten Free Flour
1 tsp Gluten Free Baking Powder
1 tsp vanilla essence
Strawberry and or Apricot Jam

Method

Pre-heat the oven to 165oC
Line trays with baking powder
Cream together the butter, castor sugar and the vanilla, until creamy.
Add the egg yolks.
Fold through the almond meal, flour and baking powder.
Roll a level tablespoon of mixture into a ball, place on the tray, continue making round balls and placing them onto the tray.
Then press a hollow into each ball, using the floured handle of a wooden spoon.
Spoon a little of the preferred jam, into the hole in the mixture.

Bake approximately 20 minutes or until golden brown.
Allow to cool on the tray before lifting off, onto a wire rack, to finish cooling.

These Almond Jam Cookies will freeze very well.