

Blueberry Thumbprint Cookies

Ingredients

3/4 cups fresh blueberries

1 tbsp water

2 tbsp sweetener of choice

1 1/2 tbsp chia seeds

76 g butter, room temperature

2 1/2 tbsp brown sugar

1 small egg

1/2 tsp vanilla extract

1/2 cup old-fashioned rolled oats

1/2 cup all-purpose flour

1/8 tsp salt

50 g graham crackers

Instructions

1. Preheat oven to 350 degrees.
2. Make the blueberry jam by placing the blueberries, water and sweetener of choice in a pot over medium-low heat. Cook stirring occasionally for 3-5 minutes until the blueberries have started releasing their juices and softened.
3. Remove the pot from the heat and gently mash the blueberries.
4. Mix in the chia seeds. Set aside to cool down.
5. To make the cookie batter, in a large bowl crush the graham crackers.
6. In a separate bowl cream the butter and brown sugar using a silicone spoon until light and smooth.
7. Crack the egg into a small bowl and whisk together. Add ONLY 2 tbsp beaten egg into the creamed butter, remaining egg can be composted.
8. Add the vanilla to the creamed butter and mix in.
9. Add the oats, flour and salt and mix until a cookie batter has been created.
10. Shape the cookies by scooping a spoonful of cookie dough and rolling it into a ball about the size of a golf ball. Roll the ball in the crushed graham crackers to coat then place on a lined baking tray.
11. Repeat with all the cookie dough.
12. Use thumbs to create a dent in the center of each cookie.
13. Scoop the blueberry jam into each thumb dent.
14. Bake for 12-15 minutes until golden brown.