



Mini Peanut Butter Thumbprint Cookies

Ingredients

- 1 cup unsalted/unsweetened creamy peanut butter
- 1 egg
- 1/4 cup pure maple syrup
- 1 teaspoon vanilla
- 1/4 cup whole wheat flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- Dark chocolate chips
- Raspberry chia jam (see my strawberry chia jam recipe [here](#) and just swap strawberries for fresh raspberries)

Instructions

1. Place all ingredients (except the chocolate chips and jam) in a medium bowl and mix with a wooden spoon to combine
2. Cover and place in the fridge to chill and firm up for 1 hour (this is a very important step!)
3. Preheat oven to 350 degrees and line a baking sheet with parchment paper
4. Take small scoops of dough and roll into a ball (should be about 1/2 inch wide - not too big since these are mini cookies) and place on the baking sheet about an inch apart (you should get around 4 dozen)
5. Once all balls are made, take the back of a 1/2 teaspoon and press the middle of each ball down about half way to make the well for the jam and chocolate chips
6. Then take the 1/2 teaspoon and scoop the jam to place in half the cookies. Place one chocolate chip in the rest
7. Place in the oven and bake for about 10-11 minutes until the cookies are set
8. Cool on the baking sheet for a few minutes, then cool completely on a cookie rack
9. Store in an air tight container for 2-3 days or in the refrigerator for about 5 days