



Thumbprint Cookies (vegan)

Ingredients

3 cups	all-purpose flour
¾ cup	quick oats
1 tsp.	salt
1 tsp.	baking powder
2 Tbsp.	corn starch
1 cup	vegan margarine
¾ cup	sugar
¾ cup	brown sugar
½ cup	water
1 Tbsp.	pure vanilla extract
½ tsp.	almond extract
1 cup	jam (flavor of your choice)



Directions

Heat oven to 375 degrees. In a medium bowl, stir together flour, oats, salt, baking powder, and corn starch. Set aside. In a large bowl, mix together margarine, sugar, brown sugar, and water. Add vanilla extract and almond extract. Mix until combined.

Add flour mixture to wet ingredients above and mix until combined (dough will be thick).

Roll into 1½-inch balls or use a cookie scoop and then place 2 inches apart on ungreased baking sheet. Press thumb in center making an indentation. Spoon ½ tsp. fruit jam of your choice in center. Bake cookies at 375 degrees for 13-15 minutes until bottom edges are golden. Let cool on pan for 1 minute, then transfer cookies to rack to cool completely.

Yields: 42 three-inch cookies

*** Serve warm or room temperature. These cookies keep for up to 1 week in a covered container or freeze for 6 months.*