



# Almond Surprise Cookies

1 Cup rolled oats  
1 Cup almonds  
1 Cup whole wheat pastry flour  
pinch of sea salt  
1 tsp, almond extract  
2 tsp. vanilla  
1/2 cup maple syrup or brown rice syrup  
1/2 cup corn oil  
Non-sugar added raspberry jam  
(I use St. Dalfour)  
Alternate: Almonds to top cookies

- 1) Grind up oats, and then almonds in blender.
- 2) Mix in a bowl with flour and salt. In another bowl, mix oil, maple syrup and vanilla and almond extract.
- 3) Add to flour mixture.
- 4) Roll into balls and place on an oiled cookie sheet.
- 5) Make an indentation in center with finger and fill with raspberry jam or one whole almond.
- 6) Bake at 325 for 20-25 minutes or until lightly browned.

Contributed by Debbie Smith