

No Bake PB and Jackie's Jam Thumbprint Cookies



Ingredients:

- 1/4 cup finely crushed graham cracker crumbs
- 2 tbsp creamy peanut butter (okay with nut butters)
- 2 tsp maple syrup or honey or agave nectar
- 1 tsp melted butter (or coconut oil for dairy-free)
- 1-2 tbsp Jackie's Jam (berry variety recommended)

Instructions:

In a small bowl, combine graham cracker crumbs, peanut butter, sweetener, and butter, to form a thick paste

Divide the dough into six portions and roll each portion into a ball

Place the dough balls on a piece of parchment paper and press a thumb indentation at the top of each ball (balls will flatten a bit)

Place cookie dough thumbprints in the freezer for 15 minutes or longer to firm up.

Scoop a dollop of Jackie's Jam into the indentation of each cookie (about 1/2 teaspoon each).

Store treats in an airtight container in the refrigerator for up to 1 week.

Jackie's Jams