



GOLDEN DOOR®

# FIG JAM DOT COOKIES

**YIELD 24 COOKIES**

## **INGREDIENTS**

1 cup whole wheat flour or cup for cup (gluten free flour)  
1 cup sliced almond, ground  
1 cup oats, ground  
1 tsp cinnamon  
¼ cup grape seed oil  
½ cup maple syrup  
½ cup fresh orange juice  
1 tsp vanilla  
1 9-ounce jar of Marvelous Summer Fig Preserves

## **METHOD**

Preheat oven to 350 degrees.

Combine dry ingredients.

Combine wet ingredients except fig preserves.

Mix wet with dry ingredients.

On cookie sheets lined with parchment paper or silpat, drop by large Tablespoons or 1 ounce scoops.

With small spoon or thumb, make a dent in middle of each cookie for fig preserves.

In each dent, place a small drop of fig preserves in each cookie.

Bake 10-12 minutes or until golden brown.

*Nutrition per cookie: 100 calories, 3 grams protein, 12 grams carbohydrate, 5 grams fat, 0 mg cholesterol, 0 grams saturated fat, 0 mg sodium, 43 mg potassium, 5 grams sugar, 2 grams dietary fiber*