

# PB&J THUMBPRINT COOKIES

*This recipe requires a dehydrated peanut powder that can be reconstituted with water to create peanut butter a handy source of protein to hikers on long journeys! Here I have used it to replace a half portion of flour in a basic cookie recipe to pack the cookie with peanut flavor without adding extra fats. Avoid the temptation to over-fill the thumbprint indentations with too much jam as this will spill out when baking and possibly burn on the cookie sheet.*

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## INGREDIENTS

1 Cup Flour  
1 Cup dehydrated Peanut Powder  
½ Cup Butter  
½ Cup Shortening  
2/3 Cup Sugar  
1 Egg  
1 teaspoon Vanilla extract  
½ Cup Peanuts or assorted nuts  
½ Cup GDG preserves, such as Traffic Jam

## DIRECTIONS

Mix flour, peanut powder, shortening & butter together in a stand mixer on low speed with paddle attachment until combined.

Pour in sugar and vanilla then increase speed to medium before adding egg and mixing well.

Pre-heat oven to 350F with fan on if possible and prepare a greased cookie sheet and cooling rack.

Meanwhile, pulse the nuts in a food processor until finely chopped.

Portion dough into ¾ ounce balls and roll in the chopped nuts before arranging on cookie sheet about an inch apart.

Use the end of a knife handle or your thumb to flatten the dough into a disk about ½ inch thick with an indent in the center.

Use 2 spoons to fill indent with about ¼ to ½ teaspoon of Jam.

Bake for 9 - 11 minutes.

Remove from oven and allow to cool briefly before transferring onto cooling rack to cool completely.