

Linzertorte Cookies

From Chopra Center Cookbook

Makes 24 small cookies

- 1 cup rolled oats
- 1 cup almonds, whole or pieces
- 1 cup whole wheat pastry flour, rice flour, or spelt flour
- ½ teaspoon cinnamon
- ½ teaspoon salt
- ½ cup maple syrup
- 2 tablespoons canola oil
- ½ cup mango purée, applesauce, or mashed banana
- 1 cup organic raspberry jam

Preheat the oven to 350 degrees. Oil a cookie sheet and set aside. Using a food processor, grind the oats and the almonds together into a coarse mixture. Place in a bowl and add the flour, cinnamon, and salt. In a separate bowl, whisk together the maple syrup, oil, and the fruit purée. Add the dry ingredients to the wet ingredients. Combine with a spatula or place plastic bags on your hands to mix. Using a 1-ounce scoop or a tablespoon, scoop out onto the prepared cookie sheet. Make a small depression with your thumb in each cookie and spoon in a small amount of raspberry jam. Bake for 15 to 20 minutes or until golden brown.