

New Age Bird's Nest Cookies

- 2 c spelt flour
- 1 1/2 c (8 oz) [organic raw almonds](#), ground coarsely
- 1/2 t each fine sea salt, cinnamon
- 1/2 c coconut oil
- 1/4 c each maple syrup, honey—buckwheat honey used here
- 1/2 c jam: apricot, strawberry, cherry, prune, raspberry, coconut, etc.

Preheat oven to 350F.

Combine all ingredients except for the jam in a large bowl. Form the dough into 1-inch sized rounds. Space them out on a cookie sheet, and in each cookie, make a thumbprint large enough to hold a heaping 1/2 teaspoon of jam. Fill each cookie with assorted jams. Bake for 18 minutes or until golden brown. Cool before eating or the hot jam may burn you. Yields: 2-3 dozen cookies.

Jittery Cook