

# White Chocolate Thumbprint Cookies

THM-Friendly: S

- 1/4 cup butter
- 3 Tbsp. Neufchatel cheese
- 1/3 cup THM Super Sweet
  
- 1 and 3/4 cups almond flour
- 1/4 tsp. mineral salt
- 1 large egg
- 1/2 tsp. almond extract
  
- 12 teaspoons on-plan jam (sweetened with juice, not sugar)
- 1/2 cup Lily's white chocolate chips

In a food processor, combine the butter, Neufchatel cheese, and the Super Sweet. Process on medium speed until just combined. Add in the almond flour, mineral salt, egg, and almond extract. Process again just until combined. Do not over-stir.

Wrap the dough in plastic wrap or put it in a covered bowl. Refrigerate for 30 minutes.

Preheat the oven to 325 degrees. Line a cookie sheet with parchment paper. Form small balls from the dough (about 1 Tbsp. each). Place each ball onto the cookie sheet. Press your thumb in the center of the cookie dough ball to form a thumbprint. Add 1 tsp. of jam to each thumbprint.

Bake for 15-18 minutes or until the cookies are golden brown. Once cool, melt the white chocolate and drizzle lightly over each cookie. Makes 16-18 cookies.

enJOY!

