

Strawberry Thumbprint Cookies

Yield: 18-20 small cookies

Ingredients:

- 1 c. Scottish oatmeal (Winco, bulk)
- ¼ c. pecans, chopped
- ¼ c. cashew butter (Winco, bulk)
- 1/3 c. maple syrup
- ¼ t. salt
- ¼ t. vanilla powder
- Smucker's Strawberry Fruit Spread

Directions:

1. Mix dry ingredients together and add maple syrup and cashew butter. Mix well.
2. Take tablespoonfuls and place on parchment-lined tray.
3. Make indent with the back of your thumb and fill with strawberry fruit spread.
4. Bake at 350° for 10-12 minutes or until firm to touch. Enjoy!

Did You Know? Bobsredmill.com

The groat is the de-hulled oat grain. Some grains are called berries, but oats are known as groats. The most common form of oats, rolled oats are made from oat groats that have been steamed to allow them to pass through the roller mills without cracking and breaking. Rolled oats are available in many different varieties, each of which refers to the thickness of the flake and cooking time required.

The true oatmeal, Scottish oats are ground from whole oat groats. They are not rolled, they are not cut, they are ground. Scottish oats are wonderful for baking, as they are truly a more coarsely ground flour- like cornmeal.