Chocolate Thumb Prints

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Yield: 24 cookies

Ingredients	Quantity	Measure
All-purpose flour	2 ½	cups
Sugar, granulated	1 ½	cups
Baking powder	2	teaspoons
Salt	½	teaspoon
Cocoa powder (not the dark one)	¾	cup
Coconut milk	6 ½	ounces
Vanilla extract	½	tablespoon
Coconut oil	5 ½	ounces
Sanding sugar (for dipping, before baking-do not use in dough)	1	cup
Chocolate Buttercream		
Non-dairy margarine	4	ounces
Cocoa powder	½	cup
Karo syrup, corn syrup	¼	cup
Sugar, powdered	1	pounds
Vanilla	½	teaspoon
Almond milk, as needed	1-2	teaspoons

Preparation

1. Blend flour, baking powder, salt, and cocoa powder. Set aside.
2. Mix sugar, coconut milk, vanilla, and coconut oil.
3. Add flour mixture to the coconut milk mixture. Mix well and scoop into small balls.
4. Roll in sanding sugar and then use your thumb to make a thumb print.
5. Bake at 350 degrees for 8-10 minutes until done. Do not over bake.
6. Allow to cool for 5 minutes and pipe chocolate buttercream in center of each cookie.

Chocolate Buttercream

1. Blend margarine, cocoa powder and Karo syrup until smooth.
2. Add powdered sugar and blend. If the mixture is stiff, drizzle 1 teaspoon of almond milk until desired consistency is reached -- **don't make it too thin**.
3. Add vanilla and beat until creamy.

Nutrition Information per serving *From USDA Nutrient Database

Calories: 379 Total Fat: 21 g Saturated Fat: 11 g Carbohydrate: 50 g Protein: 3 g Sodium: 206 mg Vitamin A: 0% Vitamin C: 0% Calcium: 4% Iron: 11%