



## GRAPE JELLY

1 tsp cornstarch/cornflour

1 tsp water

12 oz/340g seedless red or green grapes, pureed until smooth

## COOKIE DOUGH

1 cup/112g blanched almond flour

½ cup/45g gluten-free rolled oats, powdered in a food processor (OK if a bit coarse)

2 oz/56g butter, melted and cooled

2 Tbsp maple syrup

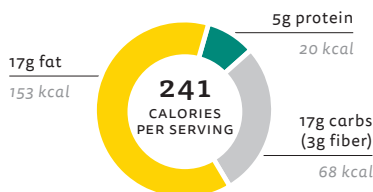
1 tsp vanilla extract

1 tsp cornstarch/cornflour, for dusting

¼ cup/64g peanut butter, no sugar or additional oil added

### TO VEGANIZE

Use coconut oil in place of the butter (try to use one that has very little taste or aroma).



# PB&J Sandwich Cookies

**SERVES: 8** makes 8 cookie sandwiches

These flaky almond flour shortbread-style cookies will quickly become a staple in your pantry. Here I make them extra sumptuous by creating a cookie sandwich with peanut butter and a two ingredient grape jelly (so easy!). Don't like grape jelly? Just make strawberry or blueberry jelly instead. You can also use ricotta or cream cheese in place of the peanut butter.

**Step 1.** To make the grape jelly, stir the cornstarch and water together in a bowl to make a slurry. Combine the grape puree with the cornstarch slurry in a nonstick pan over medium-high heat and cook, stirring often, until the mixture is reduced to a quarter of the original volume and is the consistency of a very thick jam, 20–25 minutes. Let cool.

**Step 2.** Preheat the oven to 350°F/180°C.

**Step 3.** To make the cookie dough, combine the almond flour and powdered oats in a bowl. Add the butter, maple syrup, and vanilla extract. Mix first with a spoon, then knead a little with your hands to form a lightly sticky ball of dough, the texture of clay. Refrigerate for 15 minutes.

**Step 4.** Dust a sheet of parchment paper with cornstarch and roll out the dough to a roughly 8-x-8 in/20-x-20-cm square about ⅛ in/3mm thick. (I often use a cake pan, line it with parchment, and pat the dough out to the correct dimensions inside the pan, then remove the parchment with the dough and continue with the remaining steps.) The dough can be a bit crumbly but it is forgiving, and you can easily press it back into place or redistribute as necessary.

**Step 5.** Using a knife greased with oil or butter, slice the dough into 16 squares and gently push with the knife to make a little space between each cookie on the parchment paper. Place the parchment with the cookies onto a baking sheet and bake for 12–15 minutes, or until firm and the edges are browned. Let cool completely, for 1 hour—this is really important, or the cookies will fall apart!

**Step 6.** Pipe or spoon 1–2 teaspoons of peanut butter on one cookie, and 1–2 teaspoons of grape jelly on another. Press the two together gently to make a sandwich. Repeat with the remaining cookies.

### COOKING NOTES

Store for up to 2 weeks at room temperature in an airtight container.