



recipe of the week

peanut-maple thumbprint biscuits with From these Roots jam, rhubarb compote and whipped Crème de la Crème*

Delicious biscotti-esque cookies – perfect for a dinner party or with your afternoon tea! Enjoy! - Lesley

- 2 ½ cups Smokey Kettle Maple Syrup
- 1 cup canola oil
- 1 ½ cups Kernal's unsalted peanuts – coarsely chopped
- 5 cups unbleached white all-purpose flour
- 2 tsp cinnamon
- ½ tsp sea salt

- 6 cups fresh rhubarb - chopped
- 1/8 cup water – add more if too thick
- ½ cup Clovermead Summer Blossom or Wild Blueberry Honey (more if desired)

- Your favourite "From these Roots" Jam
- Harmony Dairy's Organic 48% Crème de la Crème Whipping Cream
- Sugar (optional)

For cookies: Preheat oven to 325 F. Combine all dry ingredients together and sift with a fork to ensure the lumps are out. Slowly add wet ingredients and mix well. Scoop a spoonful of batter onto a parchment-lined baking sheet. Press your finger or thumb into the centre of the cookie and fill the dent with a small amount of jam. Bake for 15-18 minutes until cookies look golden. Remove from oven and set to cool.

For compote: Stew rhubarb, water and honey in saucepan on low heat, stirring occasionally, for 15-20 minutes until a jam-like consistency is reached.

For topping: Whip cream; add sugar if desired. Plate cookies with a spoonful of rhubarb and a dollop of whipped cream on top or on the side for dipping!

Makes 24 large, or 36 small cookies! Enjoy!

*Recipe modified from Juice For Life: Modern Food and Luscious Juice by Ruth-Tal Brown



A LOCAL *Ontario food* EXPERIENCE

Culinarium shopping list

fresh rhubarb
Smokey Kettle Maple Syrup
Kernal Unsalted Peanuts
Clovermead Summer Blossom or Wild Blueberry Honey
Your favourite From These Roots Jam
Harmony Organic 48% Crème de la Crème

other

all purpose white flour
canola oil
cinnamon
salt
sugar (optional)

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