

**HOLIDAY PEANUT BUTTER AND JELLY THUMBPRINT
COOKIES**



IMAGINE A CHRISTMAS COOKIE THAT IS GOOD FOR YOU AND STILL TASTES DELICIOUS

Look no further because my Holiday Peanut Butter and Jelly Thumbprint Cookies will not only make your mouth say “thank you,” but will also supplement your body’s nutrition with 100% natural [The Nutty Peanut’s](#) Premium Nut Butter, Butterscotch Crunch Blend, and the nutritious and super delicious [Norm’s Farm Organic Elderberry Jelly](#).

The Nutty Peanut’s website states: “[t]he Nutty Peanut is 100% Natural – Small Batch – Craft Peanut Butter made only with Natural ingredients for all Gluten, Soy, and Dairy free. The peanut butter is also Vegan friendly and GMO free.”

I had the pleasure of meeting Norm, the owner of Norm’s Farms, at

World Food Championships 2018. Norm graciously offered to send me a package of his company's products for recipe testing. This recipe is made better with the distinct flavor of elderberries. Thank you for the amazing products Norm! To learn more about how to boost your immune system with elderberries and shop other products from Norm's Farms click [HERE](#).

Norm's Farm's proudly states: "All natural Elderberry Jelly is made with pure elderberry juice, lightly sweetened with pure cane sugar, and then finished with a touch of lemon juice. This is a brighter, lighter version of our best-selling Elderberry Jam."



I'm using Food Network TV personality [Sunny Anderson's](#) recipe today with the addition of these lovely products sent to me for recipe testing by [Norm's Farms](#) and [The Nutty Peanut](#) via my friend Ava Maria Romero. Thank you Ava for thinking of me with this sweet gift at

Christmas.

HOLIDAY PEANUT BUTTER AND JELLY THUMBPRINTS

- Servings: 24
- Time: 3 hours
- Difficulty: easy
- [Print](#)

Ingredients

1 stick unsalted butter (1/2 cup), room temperature

1/2 cup The Nutty Peanut Butterscotch Crunch Blend peanut butter

1/2 cup light brown sugar

1/2 cup granulated sugar

1/2 teaspoon vanilla extract

1 egg, beaten

1/2 teaspoon salt

1 1/2 cups all-purpose flour

1 cup turbinado or raw cane sugar (recommended: Sugar in the Raw)