

Corn Jelly Thumbprint Masa Cookies

Ingredients

- 2 tbsp. flax meal
- 1 ½ cups masa harina
- ½ cup brown sugar
- 1 tsp. mesquite powder (sub ½ tsp. cinnamon)
- ½ tsp. turmeric powder
- ¼ tsp. salt
- ½ cup vegan butter, melted
- ½ cup oat milk (or other plant-based milk)
- ½ tsp. vanilla extract
- ½ cup frozen (or fresh) corn kernels
- ¼ cup sugar
- 1 lemon, juiced
- ¼ tsp. agar powder

Steps

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone mat and set aside. Place the flax meal in a small bowl, and add 5 tbsp. of water. Stir and set aside for 10 minutes to thicken.

2. In a large mixing bowl, combine the masa, brown sugar, and spices. Whisk to combine. Add the flax mixture along with the melted vegan butter, oat milk, and vanilla extract. Stir to combine.

3. Scoop one heaping tablespoon of batter, and roll it into a ball in your hands. Flatten into a disk, and place on the baking sheet. Use your thumb to make a small indent into the center of the disk. Leave a couple inches between the cookies, and continue until the baking sheet is full. Bake for 15 minutes, and let cool for a couple minutes on the tray before transferring to a cooling rack. Repeat until all the dough is used up.

4. While the cookies are baking, you can make the jelly for the centers. Combine the frozen corn with ½ cup water, lemon juice, sugar and agar powder in a blender, and blend until smooth. Transfer to a saucepan on the stove, and bring to a simmer, stirring frequently to avoid burning. Let simmer for 4-5 minutes, and then allow to cool.

5. Once both the cookies and jelly are cooled, scoop a generous ½ tsp. of jelly into the center of each cookie. Enjoy!

