

# Lemon Myrtle Jam Drops

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## Ingredients

2 cups almond flour (the blanched meal)  
Pinch salt  
¼ cup maple syrup  
¼ cup macadamia oil  
2 tsp vanilla extract  
1/3 cup chopped macadamias  
3 tbsp Davidson Plum jam  
8 lemon myrtle leaves ground to a powder

## Method

1. Heat oven to 190°C. Mix together the vanilla, oil and vanilla. Add the almond flour, salt and mix well. Then mix in the nuts and lemon myrtle.
2. Take a tablespoon of the mixture and roll into a ball. Using your thumb make an indent and fill with jam. Be generous with the jam. Should be 1 tsp each biscuit.
3. Bake for 10 to 15 minutes.

*Veet Karen*