Vegan Arabic Coffee Date Cookies

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0
Makes 16 cookies

Ingredients:

- 1 1/2 tablespoons Arabic coffee
- 3/4 cups hot water
- 1 1/2 cups whole wheat flour
- 1/2 cup millet flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cardamom powder
- almost 1 cup chopped dates (140g)
- 1/2 cup coconut sugar
- 1/4 cup honey (or maple syrup)
- 1/3 cup grapeseed oil or other neutral oil
- 1/2 teaspoon vanilla extract
- 1/2 cup walnuts, roughly chopped

Instructions:

1. Mix the Arabic coffee with the hot water and set aside for at least 10mins.
2. In a medium bowl, mix together the flours, baking powder, baking soda, salt and cardamom. Stir in the chopped dates to get them coated with flour and not stick together. If you□re dates are not too sticky you can add them in the end with the nuts.
3. Strain the Arabic coffee liquid into a small bowl or measuring cup, then whisk in the coconut sugar, honey, oil and vanilla.
4. Add the liquid mixture to the dry ingredients, and fold to combine, adding the nuts in the last few strokes. Cover the bowl and refrigerate for a minimum of 24hours, and up to 3 days.
5. When you are planning to bake the cookies, pre-heat the oven to 350F or 160C. Prepare a baking sheet with parchment paper or a silicone baking mat.
6. Roll the dough into balls, about the size of a walnut shell. You should have approximately 16 balls (50g each).
7. Place them on the baking sheet, and flatten slightly with the palm of your hand.
8. Bake for approximately 15mins until nicely browned on the edges.