
Vegan Oatmeal Pistachio Jam Cookies

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Makes approximately 20 cookies

Ingredients:

- 1 cup rolled oats
- 1/2 cup raw pistachios
- 1 cup spelt flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1/4 cup coconut sugar or 2 tbsp for less sweet
- 1/4 cup maple syrup
- 1/4 cup coconut oil, melted
- 1 tsp vanilla
- 1-2 tbsp water
- 20 tsp all-fruit jam

Instructions:

1. Pre-heat the oven to 350F or 160C. Prepare a baking sheet with parchment paper and set aside.
2. Place the oats and pistachios in a food processor and process until you get a fine powder
3. Add the flour, baking powder, salt and coconut sugar. Pulse a few times to combine.
4. Add the maple syrup, coconut oil and vanilla. Pulse a few times to combine. If the mix seems too dry add a tablespoon of water and pulse a few times. Only add the other tablespoon if the mix still seems dry. You want the dough to hold together, and not be crumbly.
5. Roll the dough into 20 1 inch balls, placing on the baking sheet 2 inches apart. Using your finger or the handle of a wooden spoon, make a hole in centre of each cookie. Spoon about a teaspoon of jam into each hole.
6. Bake for 15-18 minutes until lightly browned on the edges. Cool on a rack. ENJOY!