
Orange Pistachio Cookies ☐ Vegan & Gluten-Free

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 1 cup raw pistachios
- 1 cup [almond meal](#)
- 1/2 cup [oat flour](#)
- 1/4 cup [tapioca flour](#)
- 1/2 teaspoon sea salt
- 1/2 cup granulated sugar (I used [Natureland's Layla Sugar](#))
- 70ml coconut oil, melted
- 1 teaspoon orange blossom water
- 1/2 teaspoon orange zest
- 2 tablespoons orange juice
- flaked almonds or more pistachios to decorate

Instructions:

1. Pre-heat the oven to 350F or 160C. Line a baking sheet with parchment paper or a silicone mat.
2. Place the pistachios in the food processor and process a few times just to roughly chop the pistachios. You want some powder, some small and some larger pieces. Add the flours, salt and sugar. Pulse a 2-4 times just to mix the dry ingredients together.
3. Add the coconut oil, orange blossom, zest and juice. Pulse a few times just to incorporate and the dough is nicely moistened and comes together easily when pinched.
4. Pinch off a tablespoon amount of dough, roll into a ball, place on the baking sheet and flatten slightly. You can add a sliced almond, some shaved almonds or even a pistachio in the centre if you. Make sure to space them 1 inch apart. You can also make a horseshoe shape as pictured (Shape it thinner than you'd like bearing in mind it will spread out)
5. Bake the cookies for 15minutes. They will still be soft but will firm up once cooled.

Variation using fresh figs: Slice each fig into 4-5 slices from stem to base. You will need 1 slice per cookie. Pinch off about 2 tablespoons of cookie mix and roll into a ball. Place on the baking sheet, flattening slightly with the palm of your hand. Place a fig slice in the centre and press down just to make it stick. Bake as detailed above.