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.