

Vegan Grain-Free Gluten-Free Orange Cardamom Cookies



Source: ChoosingChia

Category: Vegan Desserts, Vegan Baked Goods

Prep Time: 15 min Cook Time: 12 min Total Time: 27 min

Makes 12 cookies

Sugar-free option available (see notes)

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Ingredients:

2 cups blanched almond flour 2 Tbsp. orange zest
1 tsp. lemon zest
1 tsp. cardamom
1/2 tsp. baking soda
1/4 cup avocado oil or melted coconut oil
1/4 cup maple syrup

Recipe Link:

<https://www.betterveganrecipes.com/vegan-orange-cardamom-cookies>

Instructions:

1. Prepare the ingredients.
2. Preheat the oven to 350 degrees F and line a baking pan with parchment paper.
3. Mix the almond flour, orange zest, lemon zest, cardamom, and baking soda together in a bowl.
4. Next add the avocado oil or coconut oil and maple syrup and mix together until a dough forms. (you can also use a mixer for this if you prefer).
5. Using your hands, form a ball with the dough.
6. Wrap in some parchment paper or plastic wrap and place in the fridge for 10 minutes to firm up.
7. Using a rolling pin, roll out the dough between 2 sheets of parchment paper until it is about 1cm thick.
8. Use a round cookie cutter to cut the cookies.
9. Place on a baking sheet and bake for 10-12 minutes until golden brown.
10. Take out of the oven and let cool.

Notes:

Keep in an airtight container.

You can easily make the cookies sugar-free by substituting maple syrup with extra 1/4 cup coconut oil and adding some stevia. Start with about 20 drops of liquid stevia and adjust to taste.

Equipment needed:

Stand mixer (optional)

Serving suggestion:

Pairs well with [Better Vegan Vanilla Ice Cream](#).