



ORANGE, ALMOND AND ROSEMARY COOKIES

This week's Recipe of the Week is shared by clinical nutritionist & wellness advocate **Tris Alexandra**. The buttery creamy cookies are soft centred and sweetened with fresh orange and a hint of rosemary. Egg and Gluten-free, this recipe is perfect for those with allergies and gut sensitivity and can be adapted to be vegan friendly by swapping out the butter for a vegan substitute. Enjoy!

Makes: 12 cookies

Prep time: 5 mins

Cook time: 18 mins

Ingredients:

2 cups *almond meal*

1/4 cup *coconut sugar* (or granulated sugar/sweetener alternative, e.g. stevia, monk fruit)

1/4 cup *butter*, melted (for vegan swap to vegan alternative)

1 tsp *baking powder*

1 *orange*, zest & juice

1-2 tbs *fresh rosemary*, chopped

pinch *sea salt*

Instructions:

Preheat oven to 170 degrees celcius & line a baking tray with paper.

In a large mixing bowl, add almond flour, sugar, baking powder, salt and rosemary.

Grate orange rind and add zest into the flour mix. Squeeze juice of the whole orange into the flour mix.

Melt butter and add into the flour mix. Combine all ingredients well.

Spoon mixture into 12 balls onto the baking tray. Press each ball down and shape into cookies.

Bake for 16-18 minutes (depending on your oven) until cookies are golden and firm to a light touch. Allow to cool completely on a cooling rack.

Gluten-Free | Vegan option

To see more recipes from Tristen visit her site [here](#).