Orange Cardamom Cookies with Spiced Plum Jam

Makes 12

**Ingredients for cookies:**

1 cup fresh nut milk pulp
1/4 orange, peeled
zest of 1/2 orange
1 cup walnut, ground
1/2 cup shredded coconut
1/4 cup flax seeds
2 heaped tbsp coconut butter
2 tbsp coconut nectar
seeds of 1/2 vanilla bean
1/4 tsp cardamom, ground
pinch salt

Combine all the ingredients in the food processor and process (stop periodically to scrape down the sides and help the mixture turn over) until a ball of dough begins to form. Form into a loaf, roll flat with a rolling pin, then use cookie cutters to make the shape. Place cookies on a dehydrator sheet and dehydrate at 115°F for approximately 6 hours or until dry.

**Ingredients for jam:**

1/2 orange, peeled
juice of 1/2 orange
zest of 1/2 orange
1 cup organic dried plum
few drops vanilla extract
1/8 tsp ground cloves
1/8 tsp ground nutmeg
1/4 tsp cinnamon

Place all the ingredients in a blender and blend until (just make sure to process the filling for a while) smooth.

Enjoy!