

# 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!**

