

## Poppy seed cookies with Persimmon pudding

Makes 2

You'll need: food processor, blender

Preparation time: 30 minutes

Total time: 30 minutes

### Ingredients for cookies:

- 1/4 cup ground poppy seed
- 1/4 cup almond meal
- 1/4 cup golden sultana raisins
- zest of 1/4 lime
- juice of 1/4 lime
- seeds of 1/4 vanilla bean
- 1 tsp coconut nectar
- 1 tbsp coconut butter
- 1 tsp coconut oil

Place all ingredients into a food processor fitted with the S blade and process until ingredients form a stick ball. Remove from food processor and form into a loaf, roll flat with a rolling pin. Use cookie cutters to create the desired shapes. Place cookies on a sheet of baking paper, let sit them overnight in the fridge to firm.

### Ingredients for pudding:

- 1 ripe persimmon, peeled
- 1/2 orange, peeled
- 1/2 inch fresh turmeric, peeled
- 2 tbsp goji berry

Place all ingredients into a high speed blender, blend until smooth. Pour into a silicone mold and let sit them in the fridge overnight to solid. Remove from the fridge. Then, use a spatula to gently loosen the gummy sheet from the bottom of the mold. Lift it out in one piece, do this by carefully hold the mold by the base - and turn it upside down - place it on a cookie and press down on the center.

**Enjoy!**

