

PISTACHIO JOYS

Ingredients

- 1/2 cup coconut oil
- 1/4 cup maple syrup
- 1 tsp vanilla extract
- 1 2/3 cups brown rice flour
- 1/8 tsp sea salt
- 1/2 cup shelled pistachios, finely chopped
plus 24 extra for decorating cookies
- Powdered evaporated cane juice, for dusting
(optional)

Directions

1. Preheat the oven to 350 degrees.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl and using a hand mixer, cream together the coconut oil, maple syrup, and vanilla. Add the flour, salt, and chopped pistachios. Mix well until a smooth dough forms.
3. Pull off pieces of the dough and roll between your palms into 1 1/2-inch balls, transferring them to 2 ungreased cookie sheets as you work.
4. Lightly press a whole pistachio in the center of each cookie, if desired. Bake for 15 minutes, or until lightly browned, then cool on the pans. For a festive look, dust the cookies while they're hot with powdered evaporated cane juice.

Makes about 24 cookies

Source: *Gluten-Free and Vegan Holidays* (Katzinger)