



Makes 24 cookies
Preparation Time: 15 minutes
Cook Time: 45 minutes

INGREDIENTS:

2 tablespoon flaxseed meal
¾ cup pitted Deglet Noor dates
1 teaspoon pure vanilla extract
1½ cups brown rice flour
1 teaspoon ground cinnamon
½ teaspoon regular or sodium-free baking powder
¼ teaspoon sea salt
½ cup chopped pecans

Pecan Shortbread Cookies

These scrumptious **gluten-free** cookies are a plant-based take on the classic shortbread cookies you enjoyed growing up. Naturally sweetened with **dates**, the dough gets an upgrade with cinnamon and chopped pecans for a warm and nutty flavor. When you're craving a sweet snack to accompany a warm cup of tea, these enticing treats hit the spot.

Tip: Make batches of the dough ahead of time to store in the freezer. When you're ready to bake, let the dough soften a few minutes at room temperature, then slice and bake as directed.

Recipe from plants-rule.com

By Katie Simmons

- 1 In a small bowl stir together flaxseed meal and ¼ cup warm water. Let stand 5 minutes.
- 2 In a blender or food processor combine dates, vanilla, and ½ cup water. Cover and blend until smooth, scraping sides of blender as needed. Add flaxseed mixture. Cover and blend to combine.
- 3 In a medium bowl whisk together rice flour, cinnamon, baking powder, and salt. Add date mixture and pecans to flour mixture. Stir to combine.
- 4 Cut an 18-inch piece of plastic wrap or parchment paper. Transfer dough to plastic wrap. Roll dough into a 12-inch long log (2-inch diameter). Wrap with the plastic wrap and freeze at least 30 minutes.
- 5 When ready to bake, preheat oven to 425°F. Line a cookie sheet with parchment paper or a silicone baking mat. Cut dough log into 1/2-inch-thick slices (you should have 24). Arrange slices ½ inch apart on prepared cookie sheet.
- 6 Bake 12 to 14 minutes or until cookies are golden brown on bottoms, rotating cookie sheet halfway through baking. Cool 10 minutes on cookie sheet. Transfer to a wire rack and cool completely. Store cookies in an airtight container in the refrigerator up to 1 week.