

Cranberry Pistachio Shortbread

www.theconsciousplantkitchen.com

These **Cranberry Pistachio Shortbreads** are simple 5-ingredient cookies made with no eggs, no dairy, and no gluten.

You can find the full recipe, including tips, step-by-step photos, video, storage instructions, detailed allergy swaps, FAQ, and save at:

<https://www.theconsciousplantkitchen.com/cranberry-pistachio-shortbread/> or scan the QR code here 



5 from 3 votes

Scan this to go to the recipe!



Prep Time

10 mins

Cook Time

10 mins

Cooling

15 mins

Total Time

35 mins

Servings: 10 shortbread Calories: 171.8kcal Author: Carine Claudepierre

Ingredients

- 1 ½ cups Almond Flour (note 1)
- 3 tablespoons Maple Syrup (note 2)
- 3 tablespoons Melted Coconut Oil (note 3)
- ⅓ cup Pistachios finely chopped (note 4)
- ⅓ cup Dried Cranberries finely chopped (note 5)

Optional for flavors - pick one or all

- ½ teaspoon Almond Extract
- ½ teaspoon Vanilla Extract
- ¼ teaspoon Salt

Instructions

1. Preheat the oven to 350°F (180°C). Line a cookie sheet with parchment paper.
2. Start by chopping pistachios and dried cranberries into a very fine mixture. If too big, the cookie dough will get fragile in these spots, so take your time to chop everything small. Set aside.
3. In a medium-sized mixing bowl, add all the ingredients: almond flour, maple syrup, melted coconut oil, vanilla extract, almond extract, chopped mixture made above, and salt if desired.
4. Combine the ingredients with a spatula first, then I like to lightly oil my hands with mild-flavored oil, and squeeze the dough to bring the ingredients together, and form a cookie dough ball. If too wet, you can add more almond flour. If dry and crumbly, add a little more melted coconut oil.
5. Now you have two options. **Fast option:** roll 1 1/2 tablespoons of cookie dough into a ball, place it on the prepared baking sheet, leaving one inch between each cookie. Flatten the top with the palm of your hand. They won't spread as they keep the shape you give them.
6. **Log option** - Place the dough onto a large piece of cling wrap, roll it into a log, and tightly encase the dough in the wrap to form a log.
7. Refrigerate it for 15 minutes to firm up, then slice 10 pieces of dough. It's normal if it falls apart a bit as you cut the cookies. The nuts/dried fruits make the dough fragile. But the dough is soft like playdough, which means you can simply work the dough with lightly oiled hands. Press into the palm of your hands to firm it up, and pat the sides with your fingers to reshape it into a rectangle. Make sure it's firm.
8. Place the cookies 1 inch apart on the baking sheet.
9. Bake the shortbread for 12-14 minutes at 350°F (180°C) until slightly golden on the sides.

10. Let the cookies cool on the cookie sheet for 15 minutes, at room temperature to firm up, then transfer to a cooling rack to completely cool down.

Notes

Note 1: Or cashew flour, or sesame seed flour. The recipe won't work with oat flour or all-purpose flour.

Note 2: Or any liquid sweetener you love, like agave syrup or coconut nectar.

Note 3: Or mild-flavor olive oil, or melted plant-based butter. The cookies won't firm up as well with fats that are liquid at room temperature, that's why I like coconut oil. Use refined coconut oil if you don't like coconut flavor in your oil. The refined version is flavorless.

Note 4: Or pumpkin seeds, make sure you chop them finely, or the cookie dough gets fragile when cut

Note 5: As for pistachios, chop the cranberries very small to prevent the shortbread cookie dough from being fragile. You can use other chopped dried fruits too, if desired, like apricot, dried dates, or raisins.

Oven Mode: I use the fan-forced (convection) mode. If you have to use conventional mode, I recommend increasing the temperature by 25°F (15 °C). The baking time should be the same, but it might take a few more minutes.

Storage: Store the cookies up to 6 days in the fridge in an airtight container.

Cranberry Pistachio Shortbread <https://www.theconsciousplantkitchen.com/cranberry-pistachio-shortbread/>