

# Orange Almond Cookies

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These **Orange Almond Cookies** are simple 3-ingredient cookies made with just 3 ingredients: almond flour, oranges, and unrefined sugar, which means no oil, no gluten, no eggs, and no dairy!

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/orange-almond-cookies/> or scan the QR code here [→](#)



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Prep Time	Cook Time	Total Time
10 mins	14 mins	24 mins

Servings: 12 cookies    Calories: 160.5kcal    Author: Carine Claudepierre

## Ingredients

- 2 ½ cups Almond Flour (note 1)
- ¾ cup Unrefined Sugar (note 2)
- ⅓ cup Orange Juice (note 3)
- 1-2 teaspoons Orange Zest (note 4)

### To coat/decorate the cookies

- ½ cup Sliced Almonds
- ¼ teaspoon Almond Extract optional

## Instructions

1. Preheat the oven to 350°F (180°C). Line a large cookie sheet with parchment paper. Slightly oil the paper with cooking oil spray. Set aside.
2. Fill a small bowl with the sliced almonds. You will use it later to roll each cookie dough ball.
3. In a mixing bowl, stir almond flour, unrefined cane sugar, orange juice, orange zest, and almond extract (if used), until the dough is sticky and consistent.
4. Use a small cookie dough scoop or tablespoon to grab a small amount of cookie dough and roll it into a ball in your lightly greased hands. I made 12 cookie dough balls with this recipe.
5. Generously oil your hands, and roll each cookie dough ball between your palms so they are smooth, then press each side of the cookie dough ball into the sliced almonds, so the almonds stick to the ball. The shape of the ball will flatten when you follow this step. Re-roll the dough to form a ball, it will stick the sliced almonds even better.
6. Repeat for all the remaining cookie dough balls and place them one inch apart on the prepared cookie sheet.
7. Use the palm of your hand to lightly press and flatten each cookie.
8. Bake the cookies for 15-17 minutes at 350°F (180°C) until the almonds are nicely golden brown.
9. Let the cookies cool down on the cookie sheet at room temperature for 20 minutes. Don't touch them at all, as they are soft at first and firm up as they cool down.
10. Transfer the cookies to a cooling rack for another 30 minutes.

## Notes

**Note 1:** Almond meal works, but the cookies will be brown and their texture gritty. The recipe doesn't work with oat flour or flour.

**Note 2:** Unrefined cane sugar, like demerara, can be used as a swap without altering the white color of the cookies. Other sugars like coconut sugar, brown sugar, work, but the cookies will be darker. Sugar-free crystal sweeteners like erythritol/monk fruit blends work. Allulose works, but it won't crisp the cookies as much.

**Note 3:** You can use freshly squeezed or bottled orange juice without additives like sugar.

**Note 4:** You can add 1 or 2 teaspoons or even more orange zest, depending on how much you enjoy the bitter orange taste it adds to the cookie dough. Start with 1 teaspoon, taste the dough, and add gradually, tasting and adjusting as you need.

**Note 5:** You can add 1/4 teaspoon of almond extract or 1 teaspoon of vanilla extract to flavor the cookie dough.

**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:** You can store the cookies in the fridge in an airtight container for up to 4 days. Freeze in Ziploc bags for up to 1 month. Thaw at room temperature the day before.

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