

# Vegan Cranberry Cookies with Pistachios

These chewy, melt-in-your-mouth **vegan cranberry cookies** with pistachios are perfect for the holidays. Made with almond flour, almond butter, and maple syrup, they're gluten-free and oil-free. You'll want to make them again and again throughout the holiday season.



4.84 from 6 votes

Prep Time	Cook Time	Cool	Total Time
15 mins	10 mins	5 mins	30 mins

Course: Dessert    Cuisine: American    Diet: Gluten Free, Vegan    Servings: 24 cookies  
Calories: 145kcal    Author: [Alison Corey](#)

## Equipment

- 2 [Baking Sheets](#)
- [Mixing Bowls](#)
- [Measuring Cups and Spoons](#)

## Ingredients

- 2 ½ cups blanched Almond Flour
- ½ cup coconut sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup Raw Almond Butter
- ⅓ cup Organic Pure Maple Syrup
- ½ cup Unsweetened Original Almond Milk
- 2 teaspoon [Pure Vanilla Extract](#)
- ½ cup Dried Cranberries reduced sugar
- ½ cup Pistachios shelled and chopped
- ½ cup rolled oats

## Instructions

1. Preheat the oven to 350° F. Line cookie sheets with parchment paper. That is normal.
2. In a medium mixing bowl, combine the dry ingredients, rolled oats, almond flour, coconut sugar, baking soda, and salt.
3. In a large mixing bowl, combine the wet ingredients, almond butter, maple syrup, almond milk, and vanilla extract.
4. Gently fold the dry ingredients into the wet ingredients. The dough will be very sticky.
5. Fold in the cranberries and pistachios. Refrigerate the cookie dough for 30 minutes.
6. Using a tablespoon cookie scoop or a spoon, scoop out about one tablespoon of the cookie dough and place it on the parchment-lined cookie sheets two inches apart.
7. Bake for 10 minutes until golden brown. Allow the cookies to sit on the baking sheet for 2 to 3 minutes before transferring them to a cooling rack to cool completely.

## Notes

### Tips for Making Vegan Cranberry Cookies

- Allow the almond butter to come to room temperature, making it easier to cream together with the dry ingredients, resulting in a smoother texture.
- Sift the dry ingredients (almond flour, baking soda, and salt) to ensure an even distribution of leavening agents and to prevent lumps in the dough.
- When adding cranberries and pistachios, fold them gently into the cookie dough. Overmixing can lead to tough cookies.
- Refrigerate the cookie dough for at least 30 minutes (or longer) to prevent excessive spreading during baking and to enhance the cookies' flavor.
- After they have cooled completely, store them in an airtight container at room temperature for up to 7 days.