

Vegan Pistachio Rose Tea Cakes

Adapted from Pistachio Sandies, Cannelle et Vanille Bakes Simple

These are without a doubt the loveliest cookies I've had. Tender, mildly sweet and with a hint of rose they make the perfect addition to your late morning or early afternoon tea break.

Ingredients

- $\frac{1}{2}$ cup of pistachios, raw and unsalted
- $\frac{1}{2}$ c. brown rice flour
- $\frac{1}{2}$ c light buckwheat
- $\frac{1}{2}$ c. tapioca starch
- $\frac{1}{4}$ c. powdered sugar
- 2 tea dried rose petals
- $\frac{1}{2}$ tea salt
- $\frac{1}{2}$ c unsalted butter
- 1 TBL rose water

Directions

1. Heat oven to 350 degrees
2. Pulse all dry ingredients in your food processor until nuts are finely chopped.
3. Add butter cut into bits and rose water.
4. Pulse again until a dough forms.
5. Use a TBL or small ice cream scoop to form small balls of equal size.
6. Space on a parchment covered baking sheet.
7. Bake for 10 mins, cookies will crack a bit on the top but not brown.

8. Allow to cool on the sheet without disturbing them another 10 mins then give a generous dusting of powdered sugar.
9. Store in an airtight container for up to one week but they won't last that long for sure.

Enjoy!