

Cookies with Nettle and Rosehips

Ready to level up your holiday cookie game? Try Rosalee's nettle and rosehips thumbprint cookies. These salty and sweet cookies are nutrient-dense and taste delicious.



What you'll need...

Rosehip Filling

- 3 T deseeded dried rosehips
- 1/2 cup hot water (or hot apple juice/cider)

Cookies

- 1 cup finely ground almond flour (use a sifter if necessary)
- 1 T finely ground nettle leaf powder
- 1 T finely ground orange peel powder
- 1/4 teaspoon salt
- 3 T butter, softened
- 1/4 cup honey (or sweetener of choice)

- 1 Preheat oven to 350°F.
- 2 Combine the rosehips and hot water (or apple cider) in a small bowl or saucepan. Stir well and let sit in order to rehydrate the rosehips.
- 3 Mix together the almond flour, nettle leaf powder, orange peel powder, and salt.
- 4 Mix in the butter and honey. (I use a hand pastry mixer.)
- 5 For this next step I recommend washing your hands well and then leaving them wet/moist (this helps to prevent the dough from sticking on your hands.) Use a soup spoon to measure out the dough and then, using your moist hands, roll into a ball about the size of a quarter. Place the ball on a cookie sheet and use your thumb or finger (or a spoon) to create an indent in each cookie.
- 6 Bake for 10–12 minutes or until the bottom is slightly browned. If your cookies have risen to the point that the thumbprint is no longer visible, you can now use a small spoon to press a little more of a “thumbprint” into the center of each cookie.
- 7 Let cool.
- 8 By now your rosehips should be hydrated and entirely mushy (not hard). Pour off any excess water (or apple cider). Give them a taste. Are they sweet enough? If not, add a bit of honey. Add a dollop of the rehydrated rosehips to each cookie. I recommend adding the rosehips just before serving.