

🕒 45 - 60 Mins



1 cup of ground almonds

4 tablespoons of coconut flour

8 tablespoons of soft brown sugar

3 generous pinches of fine sea salt

1/2 a teaspoon of finely ground cardamom powder

1/4 of a teaspoon of saffron strands

4 teaspoons of soya milk or other non dairy milk

4 tablespoon of sweet syrup - I used Bali Nutra Coconut Syrup

1/4 cup of soya milk or other non dairy milk

1/4 cup of sliced almonds - for decoration



## Preparation

This recipe makes 16 Pendas

## Cooking Instructions

- Heat the 4 teaspoons of soya milk
- Mix the saffron strands in it and let sit for 5 minutes
- In a bowl, mix the ground almonds, coconut flour, sugar, salt and cardamom powder
- Add the sugar syrup and soya milk which has saffron in it and mix well
- Add the 1/4 cup of soya milk and mix to make a soft dough
- Make flat discs with the dough – I did this straight on the greaseproof paper using a biscuit cutter that was 48mm in diameter
- Add some chopped almonds on top of each Penda
- Bake at 150 Celsius for 9-10 minutes – they will expand a little
- Let them cool completely before serving or storing
- Store in the refrigerator in an airtight container for up to a week
- Serve when chilled

Adapted from Vegan Richa