



Simple Vegan Sugar Cookies

Oscar · 28/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

3 hrs 50 mins

Description

This is a modified version of the Betty Crockerreg vegan sugar cookies I am not vegan but this recipe is the best I have used for avoiding egg and dairy for allergy purposes I serve these cookies all the time to nonvegans and they are always a huge hit The key is to not over bake Please note each individual ingredient is not necessarily certified vegan Decorate as you wish with your preferred cookie icing

Ingredients

— - 1 ½ cups confectioners' sugar - 1 cup butter-flavored shortening (such as Crisco®) - ¼ cup white sugar - ¼ cup coconut milk - 2 tablespoons water - 1 ½ teaspoons dry egg replacer (such as Ener-G®) - 1 teaspoon vanilla extract - ½ teaspoon almond extract - 2 ½ cups all-purpose flour - 2 tablespoons cornstarch - 1 teaspoon cream of tartar

Instructions

1. Combine confectioners' sugar
2. shortening
3. and white sugar in a large bowl; beat with an electric mixer until smooth. Add coconut milk
4. water
5. egg replacer
6. vanilla extract
7. and almond extract; beat on medium speed until combined. Stir flour
8. cornstarch
9. and cream of tartar together in a separate bowl. Beat into shortening mixture until combined. Cover and refrigerate dough until firm
10. at least 3 hours. Preheat oven to 400 degrees F (200 degrees C). Line 2 baking sheets with parchment paper. Divide dough into small portions. Roll out to 1/4-inch thickness on a generously floured surface. Cut into desired shapes with 2-inch cookie cutters. Place cookies about 2 inches apart on the prepared baking sheets. Refrigerate for 15 minutes. Bake in the preheated oven until set
11. 10 to 12 minutes. Cook's Notes: It's best to underbake; baking until golden will yield cracker-like cookies. Cookies will puff while baking and then settle when done. This recipe is for rolled and cut cookies. Drop cookies will require longer baking time. If you're using a different brand egg replacer
12. use the indicated amount to replace 1 egg.