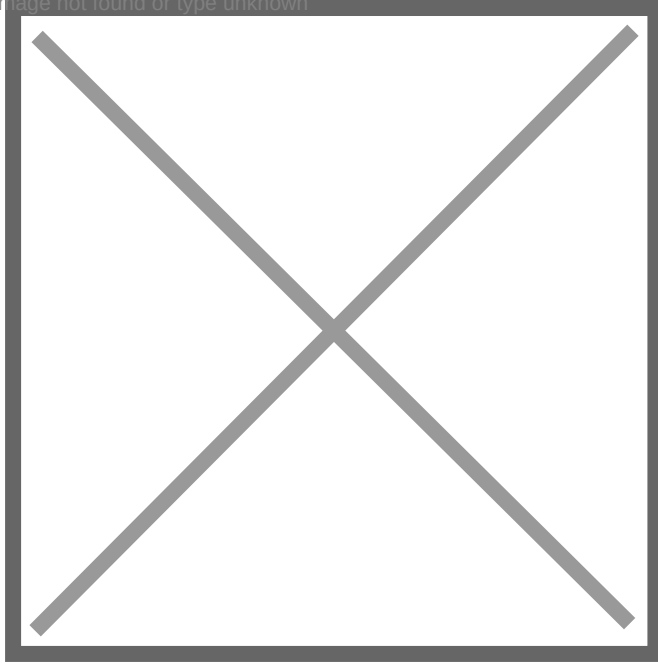




Easy Vegan Gingerbread Cookies

Oscar · 28/09/2024

Image not found or type unknown



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 40 mins

Description

These vegan gingerbread cookies made with coconut oil molasses allspice ginger and cinnamon are easy to make and bake perfect for vegan Christmas treats

Ingredients

- - 1 ½ cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon ground cinnamon - ½ teaspoon baking soda - ½ teaspoon ground ginger - ½ teaspoon ground allspice - ¼ teaspoon salt - ½ cup coconut oil
- at room temperature - ? cup molasses - ¼ cup white sugar - 1 teaspoon vanilla extract

Instructions

1. Sift flour
2. baking powder
3. cinnamon
4. baking soda
5. ginger
6. allspice
7. and salt into a bowl. Beat coconut oil
8. molasses
9. and sugar in a separate bowl with an electric mixer on medium speed until well-combined; add vanilla extract. Stir in flour mixture and mix to form a sticky dough
10. about 2 minutes. Wrap dough in plastic wrap and chill for 2 hours. When ready to bake
11. preheat the oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. Roll out dough on a floured surface to a thickness of 1/4 inch. Cut dough into desired shapes with cookie cutters
12. dipping the cutters into flour as needed so they don't stick to the dough; place them on the prepared baking sheets. Bake in the preheated oven until firm
13. about 8 to 10 minutes. Cool on the baking sheets briefly before transferring them to a wire rack to cool completely.