

Bentleigh West Kindergarten Inc.

HOME LEARNING – Vegan Cookies



VEGAN COOKIES

Ingredients:

250 g flour

1 teaspoon baking powder

¼ teaspoon ground cinnamon

Pinch of salt

165 g caster sugar

165 g unsalted Nuttelex

1 tablespoon milk of choice (coconut milk, oat milk, etc..)



Method:

Sift the flour, baking powder, cinnamon and salt into a mixing bowl. Mix in the sugar. Cut the Nuttelex into the flour then rub into a breadcrumb consistency and knead into a soft dough, adding a little milk if necessary. Shape into a ball and put in a cool place for at least 1 hour before rolling out.

Turn the dough onto a floured board and roll out 3 mm thick. Using biscuit cutters cut out a variety of shapes. Put together and re-roll the dough trimmings to make more cookies. Bake all the shapes in a preheated moderate oven (180 degrees) for 15-20 minutes or until set and golden. Cool on a wire tray.

Makes 30-36 cookies depending on cutter shape