

Snickerdoodles (Vegan)



Ingredients

1/4 cup softened coconut oil	3/4 tsp cream of tartar
1/3 cup raw organic sugar	1/4 tsp baking soda
3 Tbsp aquafaba, the liquid from a can of chickpeas. I do not recommend you subbing this for any other vegan egg alternative. Aquafaba gives by far the best results in this recipe.	1/2 tsp ground cinnamon
1 tsp vanilla extract	1/4 tsp salt
2 Tbsp maple syrup	For rolling:
1 cup unbleached all-purpose flour	1/4 cup raw organic sugar
	1 tsp ground cinnamon (for a Chai flavor, add 1/4 tsp each of ground clove, cardamom and ginger)

Nutrition Information Per Serving

Makes 12 cookies
Calories: 110
Fat: 4.5 gm
Sat Fat: 4.5 gm
Cholesterol: 0 gm
Sodium: 75 mg
Sugar: 8 gm
Fiber: 0 gm
Carbohydrates: 16 gm
Protein: 1 gm

1. Preheat oven to 375°F and have a cookie sheet ready, best to line it with parchment paper or a Silpat.
2. Mix the sugar and cinnamon for rolling in a small bowl and set aside until the end.
3. Make sure your coconut oil is soft. Not liquid, but easily scoop-able and not dry. Place in a mixing bowl. Add the sugar, maple syrup, aquafaba and vanilla and whisk until well combined and smooth.
4. Add the flour, cream of tartar, baking soda, cinnamon and salt and mix with a spoon until well combined. Try not to over mix. Stop as soon as you have a dough.
5. Roll the dough into balls roughly the size of walnuts or use cookie scoop and then roll each one in the cinnamon sugar mixture then place on the cookie tray.
6. Using a fork, press down gently on the top of each cookie dough ball twice in a cross shape
7. If you have some cinnamon sugar left in the bowl you can sprinkle a little extra on each cookie, then place your cookies in the preheated oven.
8. Bake for 9 minutes if you want them very slightly underdone. I personally think they are best like that. 10 minutes if you want them cooked a little more.
9. When you remove them from the oven they will be really soft. That is normal. Leave them on the tray for 2 or 3 minutes before moving them carefully to a cooling rack.