

# VEGAN GINGERSNAPS

16 cookies | 40 minutes

## SUPPLIES

Mixing bowl

Baking sheet

## INGREDIENTS

Canola spray

¼ cup plant butter

1 cup brown sugar

¼ cup unsulphured molasses

½ tsp vanilla extract

2 cups all purpose flour

1 tsp baking soda

¼ tsp salt

2 tsp ground ginger

2 tsp ground cinnamon

¼ tsp allspice

¼ tsp ground cloves

3 tbsp oat milk

2 tbsp cinnamon sugar

## DIRECTIONS

1. Preheat oven to 350°F
2. Place softened **butter** and **brown sugar** in a bowl and then mix together with egg beater until combined. Add in **molasses** and **vanilla extract**.
3. In a separate bowl mix together the **flour**, **baking soda**, **salt**, **ground ginger**, **cinnamon**, **allspice**, and **cloves**.
4. Add the dry ingredients to the wet and squish together with hands until crumbly.
5. Add the **oat milk** and continue to squish together until evenly combined.
6. Spray baking sheet with **canola spray** and then place balls of dough on it. Flatten dough balls if flatter cookies desired.
7. Bake for 15 minutes. Allow to cool for 20 minutes.