

Gingersnap Cookie Recipe (Vegan)

Being in the midst of Fall made me crave gingersnap cookies. I took my [Basic Cookie Recipe](#) and made a few revisions to it and came up with a very flavorful gingersnap cookie that satisfies my craving for spices.

Gingersnap Cookie Recipe

1-1/4 cup unbleached flour

1/2 cup brown sugar

1/2 tsp baking soda

1/2 tsp salt

1 tsp ginger

1/2 tsp nutmeg

1/3 cup + 1 tbsp safflower oil

1/4 cup + 1 tbsp water

1 tsp vanilla extract

Top with Sugar in the Raw

Preheat oven to 375 degrees. Mix together dry ingredients. Make sure to get all the lumps out of the brown sugar. Add the wet ingredients and mix thoroughly.

Spray a cookie sheet with non-stick spray. Roll out part of the dough between 2 pieces of wax paper to 1/4" thick and use a 2" round cookie cutter to cut out the cookies. Use a spatula to move them to the cookie sheet. Recipe will yield 20 cookies with this method. Or you can use a tablespoon to scoop out a ball of dough and roll it into a ball in your hand. Place the ball on the cookie sheet and press it with your fingers to make a flat circle. Arrange cookies in 3 rows of 5 across. Recipe will yield 15 cookies using this method. Sprinkle tops of cookies generously with Sugar in the Raw. Bake for 15 minutes.

If you want to make Gingersnap Cookie Bars, spread the batter into an 8x8 baking pan sprayed with non-stick cooking spray. Use the back of the spoon to spread the batter evenly and press it firmly into the pan. Bake for 20 minutes. Wait for it to cool before cutting into squares. Makes 16 cookie bars.

If using rice flour to make these cookies use the following in place of the unbleached flour above:

3/4 cup brown rice flour

1/3 cup + 1 tbsp white rice flour

2 tbsp binder (potato starch, tapioca flour, arrowroot powder, etc.)

