

## Vegan Gingerbread Cookies

These vegan gingerbread cookies are soft, warmly spiced, and full of festive flavour. They are perfect for decorating or enjoying straight out of the oven.

### Ingredients

- 2 ¼ cups all-purpose flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 tbsp ground ginger
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp cloves
- ½ cup vegan butter, softened
- ½ cup brown sugar
- ⅓ cup molasses
- 1 tsp vanilla extract
- 2–3 tbsp plant-based milk (as needed)



### Instructions

1. In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, nutmeg, and cloves.
2. In a large bowl, cream the vegan butter and brown sugar together until smooth and fluffy.
3. Mix the molasses and vanilla extract into the butter-sugar mixture until fully combined.

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4. Gradually add the dry ingredients to the wet mixture, stirring until a dough forms. If the dough is too dry, add plant-based milk one tablespoon at a time until it comes together.
  5. Shape the dough into a ball, wrap it in plastic or parchment paper, and chill in the refrigerator for at least one hour.
  6. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
  7. On a lightly floured surface, roll the dough to about ¼ inch thickness.
  8. Cut out cookies using your favorite cookie cutters and place them on the prepared baking sheet.
  9. Bake for 8–10 minutes, depending on how soft or crisp you prefer your cookies.
  10. Allow the cookies to cool completely on a wire rack before decorating with vegan icing, or enjoy them warm for a soft, chewy treat.