

Linda Triboulet

Vegan Gingersnaps



5 from 1 vote

These Vegan Gingersnaps are soft and chewy on the inside and crunchy on the outside. They have the perfect balance of warming spices.

Prep Time 15 mins	Cook Time 16 mins	inactive 1 hr	Total Time 1 hr 31 mins
----------------------	----------------------	------------------	----------------------------

Course: Dessert Cuisine: vegan, gluten free Diet: Gluten Free, Vegan, Vegetarian
Servings: 27 cookies Calories: 80kcal Author: Willow Moon

Ingredients

- ½ cup vegan butter (1 stick) softened to room temperature
- ¾ cup brown sugar
- ¼ cup black strap molasses
- 1 teaspoon vanilla extract
- 1 ½ cups gluten free 1:1 baking flour - I used Bob's Red Mill
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ground cloves

NOT
GF

Instructions

1. In a large bowl, combine room temperature vegan butter and brown sugar. Mix using a dough blender, hand mixer, or stand mixer until well combined.
2. Add vanilla extract and black strap molasses. Mix well.
3. Add gluten free flour, baking soda, salt, ginger, cinnamon, nutmeg, and cloves. Stir with a spoon to combine or use a hand mixer or stand mixer. Refrigerate for at least 1 hour to overnight.
4. Preheat oven to 350°F.
5. Line a baking sheet with parchment paper.
6. Scoop out a spoonful of cookie dough with a spoon or scoop. Roll into a 1" ball. Place on the parchment-lined baking sheet. Repeat with the rest of the dough.
7. Bake at 350°F for 14-16 minutes.