

Vegan Snickerdoodles (Gluten-free)

VEGAN 8

These Vegan Snickerdoodles are so moist and delicious with the classic cinnamon sugar taste and crackle top, yet are gluten-free and oil-free, made in 1 bowl and in 25 minutes!
15 min Prep Time; 10 min Cook Time

INGREDIENTS

2 1/4 cups (252g) almond flour
6 tablespoons (48g) tapioca starch/flour
3 tablespoons (36g) pure cane sugar
1 1/2 teaspoons baking powder
1/4 + 1/8 teaspoon cream of tartar
1/4 + 1/8 teaspoon salt
1/2 cup + 2 tablespoons (200g) maple syrup
2 1/4 teaspoons vanilla extract

Cinnamon Sugar coating

6 tablespoons (72g) pure cane sugar
1 tablespoon + 3/4 teaspoon ground cinnamon

Note: Please do not ask to sub the almond flour, as you can see, it is the main ingredient. With no oil or butter in this recipe, it is the very source of moisture and buttery flavor. It simply will not work with any sub. Also, weighing almond flour can be very tricky, so I highly recommend a scale, so that your batter turns out correctly.

INSTRUCTIONS

Preheat the oven to 375°F (! for 'convection' bake—10 min @360 degrees)
and line 2 sheet pans with parchment paper.

To a large bowl, add the almond flour, tapioca, sugar, baking powder, cream of tartar and salt and whisk very well, making sure to break up lumps from the almond flour.

To the same bowl, add the syrup and vanilla and stir with a spoon for several minutes until it all comes together into a thick, somewhat sticky batter. Keep stirring and pressing the mixture with the back of the spoon until this happens.

To a small bowl, add the sugar and cinnamon for the coating and whisk well.

With the batter, form balls using 1 1/2 tablespoons worth of the cookie dough. If you would like larger cookies, then use 2 tablespoons worth of dough. Roll into tight balls with your hands. The batter, if you weighed everything correctly, should be somewhat sticky, but you SHOULD be able to roll into balls. If it is too sticky to roll into balls, place in the fridge for 15 minutes or so.

Place each ball in the cinnamon/sugar mixture and rotate it several times to really coat them well. Add them to the pan 2 inches apart. I got 18 cookies (9 on each pan). Depending on how big you make them you may get more or less.

Press each cookie down between 1/4 to 1/2 inch, making sure the whole cookie is pressed down evenly. Pressing them down properly is what will help them crackle as they bake and spread.

Bake 1 pan at a time. (While the first pan cools, bake the 2nd one) Bake for 10 minutes. They should have puffed up and slightly crackled, that is when they are done. I found 10 minutes to be perfect.

Leave them to cool on the pan 10 minutes, then transfer to cool another 10 minutes. They will flatten back out a bit as they cool. These cookies do finish cooking as the cool in the insides, so I would wait before eating one until they are cooled, or they will seem a bit underdone still in the middle. They will fluff up on the inside more as they cool. They should have a crispy edge with a moist and soft, chewy center. Store sealed in a container. They taste best right out of freezer!
/source (2001) Vegan 8