Jegan Magazine Nov/Dec 2019 onebitevegan.com 20 FESTIVE RECIPES STAYING HEALTHY OVER THE HOLIDAYS

for THANKSGIVING & CHRISTMAS

with a plant-based diet

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OF VEGAN HOLIDAY COOKING
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CHOCOLATE from XOCOLATL STALL BATCHER Ce

VEGAN EATS & DRINKS for your New Year Party NOT ONE, BUT TWO >>> READER GIVEAWAYS! <<

Vegan Christmas Sugar Cookies

Sara - Sweet Vegan Sara

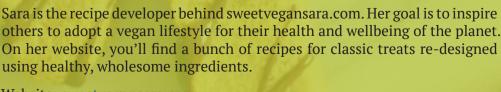
These vegan Christmas sugar cookies are soft, sweet, and such a fun holiday baking tradition! They're made with just 5 healthy ingredients, gluten free and fruit sweetened.

INGREDIENTS

- 2 c almond flour
- ½ c rolled oats, ground into flour
- 1 c date sugar
- ½ c unsweetened applesauce
- 2 tsp vanilla extract
- Optional: melted chocolate, vegan yogurt or vegan frosting to decorate, plus any sprinkles/desired toppings

INSTRUCTIONS

- Preheat the oven to 350 degrees.
- 2. In a large bowl, mix the almond flour, oat flour, and date sugar. Be sure to break up any lumps in the almond flour or date sugar before measuring you can use a sifter if you have one! I just use a fork and make sure there are no large clumps.
- Add the applesauce and vanilla extract, and stir to combine into a thick dough.
- On a piece of parchment paper, spread the dough into an even layer, about ½ inch.
- 5. Use cookie cutters to cut out shapes and set them on a lined baking sheet (I use silicone baking mats which work great).
- **6.** Continue re-forming the dough into a ball and an even layer to cut out as many cookies as you can. The number you will get will depend on your cookie cutters, I got about 16 cookies.
- 7. Bake the cookies for 20 minutes, then let them cool completely before decorating however you'd like!
- Store in a tupperware in the refrigerator or at room temperature. Due to the moisture and natural oil in the cookies, they will soften a bit when stored.



Website: sweetvegansara.com

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