

# Vegan Sugar Cookies

Yield: 30 servings

These vegan sugar cookies are easy to make and bake up into a soft and chewy cookie special for any occasion. You can decorate these cookies with a variety of colors to fit into any party theme or holiday. Store bought vegan friendly frosting may also be used in place of homemade frosting.

Recipe adapted from Alison Andrews by Shelle Cox, Johnson County Extension Master Food Volunteer

## Ingredients

- 1/2 cup Vegan Butter (112g)
- 3/4 cups White Granulated Sugar (150g)
- 1 teaspoon Vanilla Extract
- 1/4 teaspoon Almond Extract
- 2 cups All Purpose Flour (250g)
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon Salt
- 2 tablespoon Soy milk or other non-dairy milk alternative

## Frosting

- 1 cup Powdered Sugar (120g)
- 1/2 teaspoon Vanilla Extract
- 1 tablespoon Soy Milk or other non-dairy milk

## Directions

1. Preheat the oven to 350°F (180°C)
2. Cream the vegan butter and sugar together and add the vanilla extract and almond extract.
3. Sift the flour into another mixing bowl and add the baking soda and salt.
4. Add the dry ingredients to the wet and mix in by hand until crumbly.
5. Add soy milk and mix until a ball of dough form. If mixture is too crumbly, slowly add small amounts of soy milk at a time until dough forms a ball.
6. For round drop cookies: Take approximately 2 tablespoon pieces of the dough and roll into balls and place the balls onto a parchment lined baking tray. Flour the bottom of a glass and use that to press down on the balls to flatten them neatly before baking.
7. For cut out cookies: Roll out the dough to around ¼ inch thick using a rolling pin on a floured baking mat. Dip cookie cutter into flour so it doesn't stick and cut out your cookies. Transfer the cookies to a parchment lined baking tray. With the remaining dough, form it into a ball and then roll it out again and repeat.
8. Bake in the oven for 10 minutes.
9. Remove from the oven and allow to cool completely before decorating.
10. Prepare your decorating frosting by adding frosting ingredients to an electric mixing bowl and begin mixing on low, increasing speed until smooth. The consistency should be very sticky. Slowly add one drop at a time of milk as needed until desire consistency is reached.
11. Decorate the cookies and allow to set before serving.

Nutrition Facts	
30 servings per container	
Serving size	1 each (34g)
Amount per serving	
<b>Calories</b>	<b>140</b>
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 95mg	4%
Total Carbohydrate 21g	8%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 10mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.