



# Vegan Fruit & Spice Cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 3 cups oat flour or unbleached all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 1/4 teaspoon salt - 1 teaspoon ground ginger - 1 teaspoon ground cinnamon - 1/2 teaspoon ground nutmeg - 1 cup unsalted vegan butter (or use regular unsalted butter if recipe doesn't need to be vegan) - 1 3/4 cups white sugar - 1 teaspoon vanilla extract - 1/3 cup sweetened applesauce - 1 1/2 cups raisins - 1 package (about 1 1/2 cups) of dried cranberries & apples (I used Good Sense's brand)

## Instructions

These cookies bake crispy, so keep an eye on the oven. If you don't have the package of Good Sense's dried cranberries and apples, substitute with 1 1/2 cups of your favourite dried fruits, extra raisins, or nuts. Makes about 24 cookies. Have fun! 1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. 2. In a large bowl, beat butter until soft. Mix in the vanilla and sugar. Add the applesauce and mix well. In a separate bowl, sift together the flour, baking powder, baking soda, salt, ginger cinnamon and nutmeg. Gradually stir into the butter mixture. Stir in raisins, dried apples and cranberries. Take tablespoon-sized pieces of dough and drop them onto the cookie sheets, pushing the dough to make a round or semi-round shape. 3. Bake for 10 to 15 minutes in the preheated oven. Let cool on wire racks.