Vegan Cookies – sooo easy to make

NIBBLEDISH CONTRIBUTOR

Ingredients

This is is the easiest ever vegan cookie recipe. My favorite one because you can make so many different sweets with it.

125 gr all-purpose flour
1/2 tsp baking soda
1/4 tsp salt
50 gr sugar
40 ml canola oil
40 ml vanila flavored rice or soy milk
1 tsp fresh grated lemon or orange peel
1 tbsp almond meal

Instructions

Turn on the oven to 180°C. Line a cookie sheet with a baking paper.
Combine all dry ingredients in a mixing bowl. Stir. Make a well in the center and add the liquids. Stir with a spoon to combine, then quickly knead with hands to form soft dough. Sprinkle the working surface with the almond meal and place on the dough. Roll into a 1/2 cm thin crust. Cut cookies with your favorite cookie cutter. Arrange onto the prepared cookie sheet. Dust lightly with dusting sugar.
Bake about 10-12 minutes.

Notes: You can use the same recipe for pie crust, base for different bars.
You can use any kind of liquid you like: apple or citrus juice, coca-cola light, sprite, 7up... what ever you like.
When you bake cookies, you can add dry prugnes or apricots... Or chopped nuts.

You can use a coconut milk and sprinkle the working surface with coconut flackes to make coconut cookies...
Use your immagination...
Enjoy!