

SHE FOR SHE CHRISTMAS COOKIES

RECIPE BY @EATINGTHEMPLANTS

DOUGH:

1 cup brown sugar
1/2 cup honey
1/2 cup water
2/3 cup plant-based butter
1 tablespoon cinnamon powder
1/2 tablespoon ginger powder
1/2 tablespoon clove powder
1/2 tablespoon cardamom powder
1 1/2 tablespoon baking powder
1/2 tablespoon salt
3-4 cups wheat flour

ICING:

Powdered sugar
A bit of boiled water



Anything
you can do,
I can do
bleeding!

Melt butter, brown sugar, honey and water in a pot.
Add spices, stir well and pour the mixture into a large bowl.

Mix baking powder, salt and wheat flour in another bowl.
Pour it into the bowl with the wet ingredients and mix. Form
the dough into a ball and wrap it up in cling film.

Refrigerate the dough overnight.

Next day, preheat the oven to 180 degrees celcius.

Put some flour on the table and roll out the dough. It should
be about 1/2 cm thick. Now cut the dough into the desired
shape.

Place the cookies on a baking sheet lined with parchment
paper and bake for 8-10 minutes. Let them cool completely.

Put icing on the cakes; be creative - you decide how you
want to decorate your Christmas cookies, add glitter, go nuts!

Let the icing set. Tadaaa! You just made this year's coolest
Christmas cookies!