

SNICKERDOODLES (VEGAN + GLUTEN-FREE)

Classic Snickerdoodles made vegan and gluten-free! These cookies are crispy around the edge, chewy in the middle, and coated in a cinnamon sugar.

10-12 COOKIES

WET INGREDIENTS:

- tablespoon ground flax seed + 1 1/2 tablespoons water
- 1/3 cup cane sugar (see note)
- 1/4 cup virgin coconut oil, melted
- 1 teaspoon pure vanilla extract
- 1/2 tablespoon almond milk (optional, see directions)

DRY INGREDIENTS:

- 1/2 cup + 1 tablespoon gluten-free oat flour*
- 1/4 cup + 3 tablespoons almond flour (not almond meal)
- 1/4 cup sorghum flour
- 2 1/2 tablespoons arrowroot powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon fine grain sea salt
- Pinch of cinnamon

CINNAMON SUGAR TOPPING:

- 1 tablespoon cane sugar
- 1 teaspoon cinnamon

Directions:

- 1 Preheat oven to 375F and line a baking sheet with parchment paper. In a small bowl or mug, mix the flax and water to make the flax egg. Set aside.
- 2 In a medium sized bowl stir together the sugar, melted coconut oil, and vanilla until incorporated. Add in the flax egg and stir until combined.
- 3 In another bowl, whisk the dry ingredients together (oat flour, almond flour, sorghum flour, arrowroot powder, baking soda, cream of tartar, salt, and pinch of cinnamon). Add the wet mixture to the dry mixture and stir well. The dough will be very dry at first, but it will come together if you get in there with your hands and knead it a few times. Add the optional almond milk if your dough is too dry. You need to be able to form balls of the dough without it cracking, but you don't want it super wet either (or it will spread out too much when baking).
- 4 Mix the cinnamon and sugar together in a small bowl. Take about 1.5 tablespoons of dough and roll into a ball. Roll in cinnamon sugar and place on baking sheet at least a couple inches apart. Repeat for the rest.
- 5 Bake for 10-11 minutes. (I baked for 10 minutes and the edges were slightly crispy after cooling.) For a soft cookie, bake less time. For a crispy cookie bake longer. Cool for about 3 minutes on the baking sheet and then transfer to a cooling rack until completely cool.

Tip: If you don't have store-bought oat flour you can make it at home. Simply add rolled oats into a high speed blender and blend on the highest speed until a fine flour forms. 2) I don't recommend subbing the cane sugar.