



Soft Baked Vegan Sugar Cookies

By Chef Veera Gaul, Ph.D.



Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon table salt
1 cup sugar
 $\frac{1}{2}$ cup O&V [Single Estate EVOO](#) *
 $\frac{1}{4}$ cup water
1 teaspoon O&V [Apple Cider vinegar](#) *
 $\frac{1}{2}$ teaspoon O&V **Melipone Vanilla** *

Preparation

In a large bowl whisk together the flour, baking powder, baking soda, and salt. In a separate bowl, whisk together the sugar, oil, water, vinegar, and vanilla until smooth.

Add wet ingredients to the dry ingredients and mix till well combined. Cover and refrigerate for 45-60 minutes.

Preheat the oven to 375F and line two rimmed cookie sheets with parchment paper. Remove dough from refrigerator and portion dough into small mounds using a small ice cream scoop. Flatten mounds slightly

Bake for 9-11 minutes till the bottoms are a light brown, but not the tops, Remove and allow to cool for a few minutes before removing from pan.

Enjoy on their own, or top with a dollop of your favorite jam if you like

Makes 16

Active Time: 10 minutes. Total Time: 80 minutes

Notes

* I use a light [Spanish Arbequina Unflavored oil](#), [Apple Cider vinegar](#), and Mexican Melipone Vanilla -- all from our [Oil & Vinegar store](#). Feel free to substitute other high-quality oils and vinegars if you wish, but I strongly urge you to use the Melipone vanilla – it is absolutely fantastic and adds a really rich, authentic vanilla flavor to these cookies.

Categories: Dessert, Vegetarian, Vegan, Holiday Cookies, Vegan Cookies, Sugar Cookies, Melipone Vanilla, Apple Cider Vinegar, Soft Bake Cookies