

RECIPE

# Vegan Peanut Butter Cookies



When I was a child, Christmas time meant making dozens and dozens of cookies, and none was more loved by me than the soft, slightly crisp peanut butter cookies my mother made!

I've made my version a bit different than mom's, but kept all of the fun and deliciousness.

## Vegan Peanut Butter Cookies

2 Tbs ground chia  
6 Tbsp cold water  
1/2 Cup all-natural peanut butter, well stirred  
1 Cup Sucanat  
1 tsp vanilla extract  
2 cups unbleached flour  
1 1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1/2 tsp cinnamon (optional)

Preheat the oven to 350 degrees.

In a medium bowl, whisk together the ground chia and water. Let stand until it is the consistency of beaten eggs.

In a mixing bowl, cream the peanut butter and the sucanat on medium-high speed until it is light and fluffy. Scrape down the sides of bowl, and mix at medium speed while pouring in the chia mixture and vanilla. Once it is blended, turn back to high until the chia is all whipped in. Turn the mixer off and scrape down the sides again, and then mix on medium until everything is well combined. Scrape all of the batter off of the mixer.

Sift together the flour, baking powder and soda, and the remaining spices. Pour this dry mixture into the peanut butter mixture, and stir by hand just until all of the dry ingredients are incorporated.

Scoop the dough into 2-teaspoon sized portions and place them 2 inches apart on a parchment-lined baking sheet (should be able to fit 12-15). Using a greased or sucanat-coated bottom of a juice glass, press

each portion of dough to about 1/4 inch thick.

Bake for 8-10 minutes, until lightly browned. Remove from the oven and allow the cookies to cool on the pan for 2 minutes, and then remove the entire parchment sheet of cookies to the counter top and allow to cool completely.

Store in an airtight container.