



Peppermint Nut-Dairy-Egg Free Cookies

This recipe is another great base for cookies. My family loves this cookie during the Holidays but they never turn them down through out the year! This recipe is dairy free, egg free, soy free (option), peanut free and tree nut free.

The Recipe:

2 1/4 cups flour
1 tsp baking soda
1 tsp salt
1 cup dairy (or soy free) margarine
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 tsp vanilla extract (optional: consider peppermint, lemon or other flavors)
3 Tablespoon vegetable oil plus 3 tablespoon warm water, mix and then add in 2 tsp baking powder--
6 crushed candy canes or 1½ cup of crushed peppermint sticks

Equipment:

Cookie sheets
Parchment paper (optional)

Directions

1. Preheat oven to 350 degrees and line cookie sheet with parchment paper (optional)
2. Using a medium sized mixing bowl, combine flour, baking soda and salt. Set aside.
3. Place candy canes or peppermint sticks in a baggie and crush with a can or mallet into very small pieces. Set aside.
4. In large mixing bowl, cream margarine, both sugars and vanilla together.
5. Quickly whisk together vegetable oil, warm water and baking powder. Immediately add to the creamed sugar mixture
6. Add in flour mixture.
7. Drop teaspoon sized balls onto un-greased cookie sheet and bake for about 8-11 minutes, until golden brown.

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