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Vegan Snickerdoodles

Made with Pumpkin, Spice & Everything Nice

Naturally Delicious Recipes • Janice Feuer-Haugen

Vegan, gluten- and dairy-free Snickerdoodles that look, taste and smell just like the Snickerdoodles we remember.

Until March of this year, it had been many years since my last Snickerdoodle cookie. Though, that first bite, even after so many years, quickly brought back memories of the taste, smell and texture of original Snickerdoodles. Yet, that cookie included olive oil and eggs, was both dairy and gluten-free, made with a small amount of puréed pumpkin and was round. Not a standard list of Snickerdoodle ingredients or look.

THE SEARCH WAS ON

The friend I was with at the time and I both agreed that we wanted to find and/or create a vegan Snickerdoodle recipe. Our search began once we saw the list of ingredients for those cookies. Surprisingly that pumpkin purée was the first ingredient, and almond flour made them gluten-free. However, we wanted a cookie without eggs or olive oil. I searched online for vegan Snickerdoodles with pumpkin, and found a promising recipe on the following blog, Wholesomelicious.com. Today's recipe was inspired by and lightly adapted from that recipe.

A BIT OF SNICKERDOODLE HISTORY

Although there are a number of theories as to how Snickerdoodles got their name, none seem very convincing. Perhaps the best theory



being that the name is just a silly name, with no significance at all.

From the original Snickerdoodles made with vegetable shortening and formed into bar cookies, very few changes have occurred to the standard recipe over the years. A most notable change occurred when the original bar cookies were remade into gently flattened rounds. Another noteworthy alteration happened when some bakers replaced the vegetable shortening with butter and even olive oil. However, changing the fat smoothed out their tops, removing the signature cracks on top. This begs the question, are they still Snickerdoodles without any cracks?

Perhaps the biggest change of all, though, happened when making Snickerdoodles vegan, gluten and dairy-free. And, they still have cracks. So, indeed these vegan cookies are still Snickerdoodles. And, they look, taste and smell like the originals! ■

Recipe on next page...

Vegan Snickerdoodles!

- ◆ Inspired by and lightly adapted from a recipe from Amy at Wholesomelicious.com.
- ◆ Vegan, Gluten and Dairy-Free
- ◆ For those of you wondering why “cream of tartar” is not listed among the ingredients, there’s a simple answer. Baking powder consists of 2 parts cream of tartar and 1 part baking soda (bicarbonate of soda). No need to measure cream of tartar and baking soda separately when one measure of baking powder is all you need.

Makes 18, 1 ¾-inch cookies

INGREDIENTS

- 2 cups fine almond flour
- 1 teaspoon baking powder
- ¼ teaspoon fine sea salt
- ½ teaspoon pumpkin pie spice
- 3 tablespoons coconut oil, melted
- 3 tablespoons pumpkin purée
- ¼ cup maple syrup
- 1½ teaspoons pure vanilla extract
- 1½ tablespoons ground cinnamon
- 2½ tablespoons organic granulated sugar



Snickerdoodle cookie dough



Form balls, roll in cinnamon sugar



Flatten to 1/2" thick

INSTRUCTIONS

1) Heat the oven to 350 degrees. Line a rimmed baking sheet with parchment paper. Position an oven rack in the middle of the oven.

2) In a large bowl, use a whisk to combine the almond flour, baking powder, sea salt, and pumpkin pie spice.

3) In a small bowl, use a whisk to combine the melted coconut oil, pumpkin purée, maple syrup and vanilla extract.

4) Use a rubber spatula to combine the wet and dry ingredients

5) In a small bowl, use a fork to mix together the cinnamon and sugar.

6) Use a #40 scoop (1 ½ tablespoons) to form balls (about 1 ¾ inches in diameter). Roll them in the cinnamon sugar mixture. Place them on the prepared baking sheet. Using the bottom of a glass or your hand, flatten the cookies to about ½ inch thick.

7) Bake the cookies for about 13-14 minutes. They will feel firm on top, though be soft in the center. As they cool, the centers continue to firm up a bit more.

8) Let the *Vegan Snickerdoodles* cool completely before enjoying them and/or removing them for storage. ■

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