

Vegan Snicker Doodle Cookies

Cream together:

- 1/2 cup canola oil
- 3/4 cups organic sugar (if it's organic sugar, it's vegan)
- 1 teaspoon vanilla

Sift together and stir in:

- 1 1/2 cups white whole wheat flour
- 1 Tablespoon cinnamon
- 2 teaspoons egg replacer (just the dry powder)
- 2 teaspoons baking powder
- 1/4 teaspoon salt

Add and mix together:

- 2/3 cup soy milk

Roll into small balls and coat in the following mixture:

- 2 Tablespoons sugar
- 1 Tablespoon cinnamon

Place two inches apart on an ungreased cookie sheet. Bake at 350 F for ~8 minutes. They burn easily so watch them closely near the end of their baking time.

See more vegan recipes at www.TruthAboutNursing.org/vegan