

VANILLA SUGAR COOKIES

Recipe & House template provided by The Cake Mama

Prep Time: 30 minutes | Cook Time: 12 minutes | Total Time: 42 minutes

Servings: 40

Ingredients:

Vanilla Sugar Cookies

1 cup vegan butter

1 cup granulated sugar

2 tsp vanilla extract

2 chia eggs (1 tbsp ground chia to 3 tbsp water per 'egg')

4-5 cups flour

1 tsp baking powder

Royal Icing

1 can chickpeas (using the aquafaba)

540 ml can, salted or unsalted, doesn't matter

2 tbsp vanilla extract

1.5 - 2 bags icing sugar white food colour as needed to whiten

*NOTE: It sounds like a lot of icing but you have to use the entire volume of chickpea in order to yield the proper proportions for icing that will harden. Leftover icing can be

Instructions:

Dough

Preheat oven to 350°F

Prepare chia eggs by mixing ground chia seeds and water and allow to stand for 2-3 mins until thickened.

In a mixer with paddle attachment, beat butter and sugar until creamy.

Add chia mixture, vanilla and continue to mix until well combined.

In another bowl, mix flour and baking powder, then gradually add wet ingredients.

Mix until completely combined.

Between 2 layers of parchment, roll out portions of dough to be cut out.

Use house template and knife to cut dough into house shape.

Transfer cut dough onto cookie sheets lined with parchment.

Bake for 10-12 minutes. Allow to cool before decorating.

Royal Icing

Drain the liquid of one can of chickpeas into a mixer with the whisk attachment.

Add 4 tbsp vanilla extract. Whisk for 10-15 minutes. Mixture should quadruple in volume and be white and frothy.

Turn mixture to low and gradually add in all the icing sugar. Once combined turn mixer back up on high until a stiff consistency is reached.

For outline consistency: Thin 1 cup of royal icing with 1/2 tsp water. Mixture should resemble toothpaste! (Be sure to colour your icing before thinning!)

For flood consistency: Thin 1 cup of royal icing with 1-2 tsp water. Mixture should resemble honey.