

COFFEE & SPICE DROP COOKIES

Makes 3 dozen cookies | 1 hr, 30 minutes preparation | 10 minutes baking time (per dozen) | Easy

About

A few simple ingredient swaps make this vintage family favorite recipe easy-to-please all your vegan friends (if you don't eat all the cookies yourself - they're addicting!)

Ingredients

½ cup softened vegetable shortening or vegan butter

1 cup brown sugar

1 Tbsp dried egg replacer (we recommend Bob's Red Mill; you can also use ground flax seed)

2 Tbsp applesauce

¼ cup cold coffee

1 ¾ cups + 2 Tbsp (225 grams) all-purpose flour

½ tsp. baking soda

¼ tsp. baking powder

¼ tsp. salt

½ tsp. nutmeg

½ tsp. cinnamon

¼ tsp. allspice or Penzey's baking spice (optional)

Directions

- Make coffee¹ and keep in fridge until cold.
- Cream together vegan shortening (or butter) and brown sugar thoroughly.
- Stir in cold coffee.
- In a separate bowl, sift all dry ingredients together (flour, baking soda, baking powder, spices), and stir in egg replacer.²
- Gradually add the dry mixture to wet ingredients; stir in applesauce.
- Chill dough at least 1 hour.
- Preheat oven to 400F; line a baking sheet with parchment paper.
- Drop small balls of the dough (about a teaspoon) about 2-3" apart on baking sheet (if not using parchment paper, make sure the sheet is lightly greased).
- Bake 8-10 minutes.



Notes

1. The coffee should be really strong—espresso works best.
2. Egg replacers instruct bakers to make the “eggs” separately (1 Tbsp of replacer powder to 2 Tbsp of water, mix and let sit for 1-5 minutes to thicken) and then pour in with the wet ingredients. However, we have found that mixing the powder in with dry ingredients and adding liquid (we like to use applesauce) as you stir in the rest of the wet ingredients works just fine and saves a little bit of time. (Alternatively, you may use 3 Tbsp liquid Just Egg instead of the dried replacer and omit the applesauce. Add this in at the same time as the cold coffee.)
3. The original recipe we modified calls for 2x as many ingredients, but also makes *six dozen* cookies! If you want to make a big batch of cookies, simply double all the ingredients and swap out your sheet of parchment paper after three times in the oven.