

A close-up photograph of a piece of ginger root and a small, dark glass bottle of doTERRA Ginger essential oil. The bottle has a black cap and a label that reads "doTERRA Ginger Zingiber officinale 15 ml". The background is a light, warm-toned surface.

# Vegan Gingerbread Cookies

These vegan gingerbread cookies are both delicious and fun to make! Soft, chewy, and packed with spices, they are the perfect treat for celebrating the holidays.

Prep Time 15 minutes

Cook Time 10 minutes

Chill time 3 hours+

Total Time 3 hours 25 minutes

Servings 12 large Gingerbread men/women cookies

## **Ingredients:**

- 3 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon powdered ginger
- 2 drops Ginger Essential Oil
- 1 drop Clove Essential Oil
- 1 drop Cardamom Essential Oil
- 3/4 teaspoon salt
- 3/4 cup vegan butter, brought up to room temperature
- 3/4 cup organic brown sugar
- 3/4 cup molasses or golden syrup

- 1 teaspoon vanilla extract

For the Icing

- 2 cups powdered sugar
- 2 drops Lemon Essential Oil
- 2 tablespoons water, plus up to an additional tablespoon, as needed

## **Instructions:**

1. Stir the flour, baking powder, ginger, clove, cardamom, and salt together in a large mixing bowl. Set it aside.
2. In a separate large mixing bowl, use an electric mixer (or get your strong partner to beat) to beat the butter and brown sugar together until smooth and creamy, for about 1 minute.
3. Add the molasses/golden syrup and vanilla. Beat the mixture again, just until creamy.
4. Begin adding the flour mixture to the butter mixture, about a cup at a time, fully beating in each addition before adding the next. Scrape down the sides of the bowl as needed. By the time all the flour has been added the mixture should form a dough.
5. Divide the dough into two halves and roll each into a ball. Wrap each ball tightly in baking paper.
6. Place the dough halves into the fridge to chill for at least 3 hours and up to 2 days.
7. When the dough has fully chilled, preheat the oven to 180 degrees C ° and line a couple of baking sheets with baking paper.
8. Sprinkle the counter lightly with flour (or use baking paper that the mixture was wrapped in), remove one of the dough balls from the fridge, unwrap it and place it on the counter.

9. Flour a rolling pin (or cling film a bottle of wine) and use it to roll the dough until it's about 1/8 inch thick (it'll be about 12 to 14 inches in diameter).

10. Cut the dough using cookie cutters, then transfer the cookies to the baking sheets, leaving at least 1/2 inch between cookies.

11. Reroll the excess dough and repeat steps 9 and 10 until all of the dough has been used.

12. Bake the cookies for 8 to 10 minutes, then transfer the baking sheets to cooling racks.

13. Repeat steps 8 to 12 for the second dough ball.

14. While the cookies cool, mix the icing ingredients together in a medium bowl. Use just as much water as you need, and keep the mixture relatively thick so it pipes easily.

15. When the cookies are cool, transfer the icing to a pastry bag and pipe it onto the cookies to decorate them. Alternatively, you can simply spread the icing on the cookies.

16. Let the cookies sit for a few minutes for the icing to set, and then it's time to munch!

\*Note all essential oils used are Certified Pure Therapeutic Grade DoTERRA Oils.