

Vegan Christmas Spice Chews



I love Christmas. Really the whole thing. Especially the food. Shortbread, gingerbread – you name it – I love it. These are our new addition to our Christmas selection. A sweet, spicy cookie that's got just the right amount of chewiness. The candied orange peel lifts the spices perfectly.

Free From: Dairy, Soya, Egg, Nuts

Contains: Gluten

Ingredients

400 g flour (3 cups and 1 tbsp)

2 tsp baking powder

1 tsp baking soda

150g (3/4 cup) dairy free margarine - I like Pure or Flora Dairy Free

75g (1/4 cup) vegetable fat such as Trex or Cooken

150g (3/4 cup) granulated sugar

160g (3/4 cup plus 2 tbsp) brown sugar (not packed in!)

1 tbs vanilla

3 tsp Organ egg replacer

4 tbs lukewarm water

1 ½ tsp cinnamon

1 tsp ginger

¼ tsp nutmeg

¼ tsp mace

¼ tsp ground cloves

Candied Peel of 2 Oranges – 2 tbsp brown sugar, ½ tsp dairy free margarine

Method

Preheat oven to 180° C or 350° F

Grease your baking sheet

Make the candied peel by zesting two oranges and popping the zest in a pan with 2 tablespoons of water. Bring to the boil and boil for about 5 minutes to soften the peel. Add in 2 tbsp of brown sugar and ½ tsp dairy free margarine and continue to boil until a nice syrup forms. Probably another five minutes. Pour out onto grease proof paper to cool. It will be sticky, if you continue to boil you will get a crunchier candy.



Cream the fats and sugars together along with the vanilla (creaming means beating together until the mixture turns light and fluffy).

In a separate bowl mix together the flour, baking soda, baking powder and all the spices.

Whisk the egg replacer in with the water.

Now combine the egg replacer mixture with the creamed sugars, then mix in the flour. With a knife scrape the candied peel off the paper and add to the dough. You will get nice swirls of orange throughout the dough. You will get a firm dough that you can roll into balls.



Take a tablespoon of dough, roll into a ball and slightly flatten before putting on the baking sheet.

Bake for 7-8 minutes until lightly brown. If you want a crisper cookie then bake another 2 minutes. To increase the chewy factor whack the tray on your counter

top when you take the cookies out. Nice cracks will form on the top and they will sink and become chewy. Cool for five minutes then move to a wire rack to cool completely.



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