

Nel's New England Christmas Cookie Collection (Vegan Edition)

Welcome to Nel's New England Christmas Cookie Collection! ❄️

This book is filled with 100 cozy, nostalgic, and 100% vegan cookie recipes that bring the warmth of a small New England village at Christmas right into your home. Each recipe is simple, practical, and family-friendly, with a special touch of holiday spirit.

Vegan Gingerbread Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

1. Preheat oven to 350°F (175°C).
2. Mix dry ingredients together in one bowl.
3. Cream butter and sugar, then add flax egg and vanilla.
4. Combine wet and dry ingredients to form dough.
5. Scoop or roll dough, place on baking sheet.
6. Bake 10–12 minutes until golden around edges.

Village Note: Gingerbread Cookies brings a touch of holiday cheer to the hearth.

Vegan Snickerdoodles

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)

- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

7. Preheat oven to 350°F (175°C).
8. Mix dry ingredients together in one bowl.
9. Cream butter and sugar, then add flax egg and vanilla.
10. Combine wet and dry ingredients to form dough.
11. Scoop or roll dough, place on baking sheet.
12. Bake 10–12 minutes until golden around edges.

Village Note: Snickerdoodles brings a touch of holiday cheer to the hearth.

Vegan Sugar Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

13. Preheat oven to 350°F (175°C).
14. Mix dry ingredients together in one bowl.
15. Cream butter and sugar, then add flax egg and vanilla.
16. Combine wet and dry ingredients to form dough.
17. Scoop or roll dough, place on baking sheet.
18. Bake 10–12 minutes until golden around edges.

Village Note: Sugar Cookies brings a touch of holiday cheer to the hearth.

Vegan Chocolate Crinkles

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

19. Preheat oven to 350°F (175°C).
20. Mix dry ingredients together in one bowl.
21. Cream butter and sugar, then add flax egg and vanilla.
22. Combine wet and dry ingredients to form dough.
23. Scoop or roll dough, place on baking sheet.
24. Bake 10–12 minutes until golden around edges.

Village Note: Chocolate Crinkles brings a touch of holiday cheer to the hearth.

Vegan Molasses Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

25. Preheat oven to 350°F (175°C).
26. Mix dry ingredients together in one bowl.
27. Cream butter and sugar, then add flax egg and vanilla.
28. Combine wet and dry ingredients to form dough.
29. Scoop or roll dough, place on baking sheet.
30. Bake 10–12 minutes until golden around edges.

Village Note: Molasses Cookies brings a touch of holiday cheer to the hearth.

Vegan Shortbread

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

31. Preheat oven to 350°F (175°C).
32. Mix dry ingredients together in one bowl.
33. Cream butter and sugar, then add flax egg and vanilla.
34. Combine wet and dry ingredients to form dough.
35. Scoop or roll dough, place on baking sheet.
36. Bake 10–12 minutes until golden around edges.

Village Note: Shortbread brings a touch of holiday cheer to the hearth.

Vegan Peanut Butter Blossoms

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

37. Preheat oven to 350°F (175°C).
38. Mix dry ingredients together in one bowl.
39. Cream butter and sugar, then add flax egg and vanilla.

40. Combine wet and dry ingredients to form dough.
41. Scoop or roll dough, place on baking sheet.
42. Bake 10–12 minutes until golden around edges.

Village Note: Peanut Butter Blossoms brings a touch of holiday cheer to the hearth.

Vegan Oatmeal Raisin

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

43. Preheat oven to 350°F (175°C).
44. Mix dry ingredients together in one bowl.
45. Cream butter and sugar, then add flax egg and vanilla.
46. Combine wet and dry ingredients to form dough.
47. Scoop or roll dough, place on baking sheet.
48. Bake 10–12 minutes until golden around edges.

Village Note: Oatmeal Raisin brings a touch of holiday cheer to the hearth.

Vegan Linzer Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

49. Preheat oven to 350°F (175°C).
50. Mix dry ingredients together in one bowl.
51. Cream butter and sugar, then add flax egg and vanilla.
52. Combine wet and dry ingredients to form dough.
53. Scoop or roll dough, place on baking sheet.
54. Bake 10–12 minutes until golden around edges.

Village Note: Linzer Cookies brings a touch of holiday cheer to the hearth.

Vegan Thumbprint Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

55. Preheat oven to 350°F (175°C).
56. Mix dry ingredients together in one bowl.
57. Cream butter and sugar, then add flax egg and vanilla.
58. Combine wet and dry ingredients to form dough.
59. Scoop or roll dough, place on baking sheet.
60. Bake 10–12 minutes until golden around edges.

Village Note: Thumbprint Cookies brings a touch of holiday cheer to the hearth.

Vegan Chocolate Chip

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

61. Preheat oven to 350°F (175°C).
62. Mix dry ingredients together in one bowl.
63. Cream butter and sugar, then add flax egg and vanilla.
64. Combine wet and dry ingredients to form dough.
65. Scoop or roll dough, place on baking sheet.
66. Bake 10–12 minutes until golden around edges.

Village Note: Chocolate Chip brings a touch of holiday cheer to the hearth.

Vegan Pecan Sandies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

67. Preheat oven to 350°F (175°C).
68. Mix dry ingredients together in one bowl.
69. Cream butter and sugar, then add flax egg and vanilla.
70. Combine wet and dry ingredients to form dough.
71. Scoop or roll dough, place on baking sheet.
72. Bake 10–12 minutes until golden around edges.

Village Note: Pecan Sandies brings a touch of holiday cheer to the hearth.

Vegan Coconut Macaroons

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

73. Preheat oven to 350°F (175°C).
74. Mix dry ingredients together in one bowl.
75. Cream butter and sugar, then add flax egg and vanilla.
76. Combine wet and dry ingredients to form dough.
77. Scoop or roll dough, place on baking sheet.
78. Bake 10–12 minutes until golden around edges.

Village Note: Coconut Macaroons brings a touch of holiday cheer to the hearth.

Vegan Maple Walnut Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

79. Preheat oven to 350°F (175°C).
80. Mix dry ingredients together in one bowl.
81. Cream butter and sugar, then add flax egg and vanilla.
82. Combine wet and dry ingredients to form dough.
83. Scoop or roll dough, place on baking sheet.
84. Bake 10–12 minutes until golden around edges.

Village Note: Maple Walnut Cookies brings a touch of holiday cheer to the hearth.

Vegan Cinnamon Stars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

85. Preheat oven to 350°F (175°C).
86. Mix dry ingredients together in one bowl.
87. Cream butter and sugar, then add flax egg and vanilla.
88. Combine wet and dry ingredients to form dough.
89. Scoop or roll dough, place on baking sheet.
90. Bake 10–12 minutes until golden around edges.

Village Note: Cinnamon Stars brings a touch of holiday cheer to the hearth.

Vegan Rum Balls

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

91. Preheat oven to 350°F (175°C).
92. Mix dry ingredients together in one bowl.
93. Cream butter and sugar, then add flax egg and vanilla.
94. Combine wet and dry ingredients to form dough.
95. Scoop or roll dough, place on baking sheet.
96. Bake 10–12 minutes until golden around edges.

Village Note: Rum Balls brings a touch of holiday cheer to the hearth.

Vegan Peppermint Bark Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

97. Preheat oven to 350°F (175°C).
98. Mix dry ingredients together in one bowl.
99. Cream butter and sugar, then add flax egg and vanilla.
100. Combine wet and dry ingredients to form dough.
101. Scoop or roll dough, place on baking sheet.
102. Bake 10–12 minutes until golden around edges.

Village Note: Peppermint Bark Cookies brings a touch of holiday cheer to the hearth.

Vegan Almond Crescents

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

103. Preheat oven to 350°F (175°C).
104. Mix dry ingredients together in one bowl.
105. Cream butter and sugar, then add flax egg and vanilla.

106. Combine wet and dry ingredients to form dough.
107. Scoop or roll dough, place on baking sheet.
108. Bake 10–12 minutes until golden around edges.

Village Note: Almond Crescents brings a touch of holiday cheer to the hearth.

Vegan Pumpkin Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

109. Preheat oven to 350°F (175°C).
110. Mix dry ingredients together in one bowl.
111. Cream butter and sugar, then add flax egg and vanilla.
112. Combine wet and dry ingredients to form dough.
113. Scoop or roll dough, place on baking sheet.
114. Bake 10–12 minutes until golden around edges.

Village Note: Pumpkin Spice Cookies brings a touch of holiday cheer to the hearth.

Vegan Cranberry Orange Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

115. Preheat oven to 350°F (175°C).
116. Mix dry ingredients together in one bowl.
117. Cream butter and sugar, then add flax egg and vanilla.
118. Combine wet and dry ingredients to form dough.
119. Scoop or roll dough, place on baking sheet.
120. Bake 10–12 minutes until golden around edges.

Village Note: Cranberry Orange Cookies brings a touch of holiday cheer to the hearth.

Vegan Frosted Sugar Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

121. Preheat oven to 350°F (175°C).
122. Mix dry ingredients together in one bowl.
123. Cream butter and sugar, then add flax egg and vanilla.
124. Combine wet and dry ingredients to form dough.
125. Scoop or roll dough, place on baking sheet.
126. Bake 10–12 minutes until golden around edges.

Village Note: Frosted Sugar Cookies brings a touch of holiday cheer to the hearth.

Vegan Chocolate Dipped Biscotti

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

127. Preheat oven to 350°F (175°C).
128. Mix dry ingredients together in one bowl.
129. Cream butter and sugar, then add flax egg and vanilla.
130. Combine wet and dry ingredients to form dough.
131. Scoop or roll dough, place on baking sheet.
132. Bake 10–12 minutes until golden around edges.

Village Note: Chocolate Dipped Biscotti brings a touch of holiday cheer to the hearth.

Vegan Hazelnut Snowballs

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

133. Preheat oven to 350°F (175°C).
134. Mix dry ingredients together in one bowl.
135. Cream butter and sugar, then add flax egg and vanilla.
136. Combine wet and dry ingredients to form dough.
137. Scoop or roll dough, place on baking sheet.
138. Bake 10–12 minutes until golden around edges.

Village Note: Hazelnut Snowballs brings a touch of holiday cheer to the hearth.

Vegan Toffee Cookies

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

139. Preheat oven to 350°F (175°C).
140. Mix dry ingredients together in one bowl.
141. Cream butter and sugar, then add flax egg and vanilla.
142. Combine wet and dry ingredients to form dough.
143. Scoop or roll dough, place on baking sheet.
144. Bake 10–12 minutes until golden around edges.

Village Note: Toffee Cookies brings a touch of holiday cheer to the hearth.

Vegan Vanilla Wafers

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

145. Preheat oven to 350°F (175°C).
146. Mix dry ingredients together in one bowl.
147. Cream butter and sugar, then add flax egg and vanilla.
148. Combine wet and dry ingredients to form dough.
149. Scoop or roll dough, place on baking sheet.
150. Bake 10–12 minutes until golden around edges.

Village Note: Vanilla Wafers brings a touch of holiday cheer to the hearth.

Vegan Caramel Swirl Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

151. Preheat oven to 350°F (175°C).
152. Mix dry ingredients together in one bowl.
153. Cream butter and sugar, then add flax egg and vanilla.
154. Combine wet and dry ingredients to form dough.
155. Scoop or roll dough, place on baking sheet.
156. Bake 10–12 minutes until golden around edges.

Village Note: Caramel Swirl Cookies brings a touch of holiday cheer to the hearth.

Vegan Espresso Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

157. Preheat oven to 350°F (175°C).
158. Mix dry ingredients together in one bowl.
159. Cream butter and sugar, then add flax egg and vanilla.
160. Combine wet and dry ingredients to form dough.
161. Scoop or roll dough, place on baking sheet.
162. Bake 10–12 minutes until golden around edges.

Village Note: Espresso Cookies brings a touch of holiday cheer to the hearth.

Vegan Hot Cocoa Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

163. Preheat oven to 350°F (175°C).
164. Mix dry ingredients together in one bowl.
165. Cream butter and sugar, then add flax egg and vanilla.
166. Combine wet and dry ingredients to form dough.
167. Scoop or roll dough, place on baking sheet.
168. Bake 10–12 minutes until golden around edges.

Village Note: Hot Cocoa Cookies brings a touch of holiday cheer to the hearth.

Vegan Raspberry Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

169. Preheat oven to 350°F (175°C).
170. Mix dry ingredients together in one bowl.
171. Cream butter and sugar, then add flax egg and vanilla.

172. Combine wet and dry ingredients to form dough.
173. Scoop or roll dough, place on baking sheet.
174. Bake 10–12 minutes until golden around edges.

Village Note: Raspberry Bars brings a touch of holiday cheer to the hearth.

Vegan Date Nut Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

175. Preheat oven to 350°F (175°C).
176. Mix dry ingredients together in one bowl.
177. Cream butter and sugar, then add flax egg and vanilla.
178. Combine wet and dry ingredients to form dough.
179. Scoop or roll dough, place on baking sheet.
180. Bake 10–12 minutes until golden around edges.

Village Note: Date Nut Bars brings a touch of holiday cheer to the hearth.

Vegan Cherry Almond Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

181. Preheat oven to 350°F (175°C).
182. Mix dry ingredients together in one bowl.
183. Cream butter and sugar, then add flax egg and vanilla.
184. Combine wet and dry ingredients to form dough.
185. Scoop or roll dough, place on baking sheet.
186. Bake 10–12 minutes until golden around edges.

Village Note: Cherry Almond Cookies brings a touch of holiday cheer to the hearth.

Vegan Apple Pie Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

187. Preheat oven to 350°F (175°C).
188. Mix dry ingredients together in one bowl.
189. Cream butter and sugar, then add flax egg and vanilla.
190. Combine wet and dry ingredients to form dough.
191. Scoop or roll dough, place on baking sheet.
192. Bake 10–12 minutes until golden around edges.

Village Note: Apple Pie Cookies brings a touch of holiday cheer to the hearth.

Vegan Brown Sugar Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

193. Preheat oven to 350°F (175°C).
194. Mix dry ingredients together in one bowl.
195. Cream butter and sugar, then add flax egg and vanilla.
196. Combine wet and dry ingredients to form dough.
197. Scoop or roll dough, place on baking sheet.
198. Bake 10–12 minutes until golden around edges.

Village Note: Brown Sugar Cookies brings a touch of holiday cheer to the hearth.

Vegan Gingersnaps

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

199. Preheat oven to 350°F (175°C).
200. Mix dry ingredients together in one bowl.
201. Cream butter and sugar, then add flax egg and vanilla.
202. Combine wet and dry ingredients to form dough.
203. Scoop or roll dough, place on baking sheet.
204. Bake 10–12 minutes until golden around edges.

Village Note: Gingersnaps brings a touch of holiday cheer to the hearth.

Vegan Jam Sandwich Cookies

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

205. Preheat oven to 350°F (175°C).
206. Mix dry ingredients together in one bowl.
207. Cream butter and sugar, then add flax egg and vanilla.
208. Combine wet and dry ingredients to form dough.
209. Scoop or roll dough, place on baking sheet.
210. Bake 10–12 minutes until golden around edges.

Village Note: Jam Sandwich Cookies brings a touch of holiday cheer to the hearth.

Vegan Pumpkin Chocolate Chip

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

211. Preheat oven to 350°F (175°C).
212. Mix dry ingredients together in one bowl.
213. Cream butter and sugar, then add flax egg and vanilla.
214. Combine wet and dry ingredients to form dough.
215. Scoop or roll dough, place on baking sheet.
216. Bake 10–12 minutes until golden around edges.

Village Note: Pumpkin Chocolate Chip brings a touch of holiday cheer to the hearth.

Vegan Chocolate Peppermint

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

217. Preheat oven to 350°F (175°C).
218. Mix dry ingredients together in one bowl.
219. Cream butter and sugar, then add flax egg and vanilla.
220. Combine wet and dry ingredients to form dough.
221. Scoop or roll dough, place on baking sheet.
222. Bake 10–12 minutes until golden around edges.

Village Note: Chocolate Peppermint brings a touch of holiday cheer to the hearth.

Vegan Chestnut Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

223. Preheat oven to 350°F (175°C).
224. Mix dry ingredients together in one bowl.
225. Cream butter and sugar, then add flax egg and vanilla.
226. Combine wet and dry ingredients to form dough.
227. Scoop or roll dough, place on baking sheet.
228. Bake 10–12 minutes until golden around edges.

Village Note: Chestnut Cookies brings a touch of holiday cheer to the hearth.

Vegan Maple Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

229. Preheat oven to 350°F (175°C).
230. Mix dry ingredients together in one bowl.
231. Cream butter and sugar, then add flax egg and vanilla.
232. Combine wet and dry ingredients to form dough.
233. Scoop or roll dough, place on baking sheet.
234. Bake 10–12 minutes until golden around edges.

Village Note: Maple Spice Cookies brings a touch of holiday cheer to the hearth.

Vegan Coconut Snowballs

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

235. Preheat oven to 350°F (175°C).
236. Mix dry ingredients together in one bowl.
237. Cream butter and sugar, then add flax egg and vanilla.

238. Combine wet and dry ingredients to form dough.
239. Scoop or roll dough, place on baking sheet.
240. Bake 10–12 minutes until golden around edges.

Village Note: Coconut Snowballs brings a touch of holiday cheer to the hearth.

Vegan Fig Newton-Style

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

241. Preheat oven to 350°F (175°C).
242. Mix dry ingredients together in one bowl.
243. Cream butter and sugar, then add flax egg and vanilla.
244. Combine wet and dry ingredients to form dough.
245. Scoop or roll dough, place on baking sheet.
246. Bake 10–12 minutes until golden around edges.

Village Note: Fig Newton-Style brings a touch of holiday cheer to the hearth.

Vegan Lemon Sugar Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

247. Preheat oven to 350°F (175°C).
248. Mix dry ingredients together in one bowl.
249. Cream butter and sugar, then add flax egg and vanilla.
250. Combine wet and dry ingredients to form dough.
251. Scoop or roll dough, place on baking sheet.
252. Bake 10–12 minutes until golden around edges.

Village Note: Lemon Sugar Cookies brings a touch of holiday cheer to the hearth.

Vegan Orange Cardamom

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

253. Preheat oven to 350°F (175°C).
254. Mix dry ingredients together in one bowl.
255. Cream butter and sugar, then add flax egg and vanilla.
256. Combine wet and dry ingredients to form dough.
257. Scoop or roll dough, place on baking sheet.
258. Bake 10–12 minutes until golden around edges.

Village Note: Orange Cardamom brings a touch of holiday cheer to the hearth.

Vegan Pistachio Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

259. Preheat oven to 350°F (175°C).
260. Mix dry ingredients together in one bowl.
261. Cream butter and sugar, then add flax egg and vanilla.
262. Combine wet and dry ingredients to form dough.
263. Scoop or roll dough, place on baking sheet.
264. Bake 10–12 minutes until golden around edges.

Village Note: Pistachio Cookies brings a touch of holiday cheer to the hearth.

Vegan Rosemary Olive Oil Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

265. Preheat oven to 350°F (175°C).
266. Mix dry ingredients together in one bowl.
267. Cream butter and sugar, then add flax egg and vanilla.
268. Combine wet and dry ingredients to form dough.
269. Scoop or roll dough, place on baking sheet.
270. Bake 10–12 minutes until golden around edges.

Village Note: Rosemary Olive Oil Cookies brings a touch of holiday cheer to the hearth.

Vegan Lavender Sugar Cookies

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

271. Preheat oven to 350°F (175°C).
272. Mix dry ingredients together in one bowl.
273. Cream butter and sugar, then add flax egg and vanilla.
274. Combine wet and dry ingredients to form dough.
275. Scoop or roll dough, place on baking sheet.
276. Bake 10–12 minutes until golden around edges.

Village Note: Lavender Sugar Cookies brings a touch of holiday cheer to the hearth.

Vegan Ginger Molasses Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

277. Preheat oven to 350°F (175°C).
278. Mix dry ingredients together in one bowl.
279. Cream butter and sugar, then add flax egg and vanilla.
280. Combine wet and dry ingredients to form dough.
281. Scoop or roll dough, place on baking sheet.
282. Bake 10–12 minutes until golden around edges.

Village Note: Ginger Molasses Bars brings a touch of holiday cheer to the hearth.

Vegan Chocolate Hazelnut Swirls

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

283. Preheat oven to 350°F (175°C).
284. Mix dry ingredients together in one bowl.
285. Cream butter and sugar, then add flax egg and vanilla.
286. Combine wet and dry ingredients to form dough.
287. Scoop or roll dough, place on baking sheet.
288. Bake 10–12 minutes until golden around edges.

Village Note: Chocolate Hazelnut Swirls brings a touch of holiday cheer to the hearth.

Vegan Candy Cane Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

289. Preheat oven to 350°F (175°C).
290. Mix dry ingredients together in one bowl.
291. Cream butter and sugar, then add flax egg and vanilla.
292. Combine wet and dry ingredients to form dough.
293. Scoop or roll dough, place on baking sheet.
294. Bake 10–12 minutes until golden around edges.

Village Note: Candy Cane Cookies brings a touch of holiday cheer to the hearth.

Vegan Fruitcake Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

295. Preheat oven to 350°F (175°C).
296. Mix dry ingredients together in one bowl.
297. Cream butter and sugar, then add flax egg and vanilla.
298. Combine wet and dry ingredients to form dough.
299. Scoop or roll dough, place on baking sheet.
300. Bake 10–12 minutes until golden around edges.

Village Note: Fruitcake Cookies brings a touch of holiday cheer to the hearth.

Vegan Cinnamon Roll Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

301. Preheat oven to 350°F (175°C).
302. Mix dry ingredients together in one bowl.
303. Cream butter and sugar, then add flax egg and vanilla.

304. Combine wet and dry ingredients to form dough.
305. Scoop or roll dough, place on baking sheet.
306. Bake 10–12 minutes until golden around edges.

Village Note: Cinnamon Roll Cookies brings a touch of holiday cheer to the hearth.

Vegan Peanut Butter Chocolate Swirls

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

307. Preheat oven to 350°F (175°C).
308. Mix dry ingredients together in one bowl.
309. Cream butter and sugar, then add flax egg and vanilla.
310. Combine wet and dry ingredients to form dough.
311. Scoop or roll dough, place on baking sheet.
312. Bake 10–12 minutes until golden around edges.

Village Note: Peanut Butter Chocolate Swirls brings a touch of holiday cheer to the hearth.

Vegan Trail Mix Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

313. Preheat oven to 350°F (175°C).
314. Mix dry ingredients together in one bowl.
315. Cream butter and sugar, then add flax egg and vanilla.
316. Combine wet and dry ingredients to form dough.
317. Scoop or roll dough, place on baking sheet.
318. Bake 10–12 minutes until golden around edges.

Village Note: Trail Mix Cookies brings a touch of holiday cheer to the hearth.

Vegan Chai Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

319. Preheat oven to 350°F (175°C).
320. Mix dry ingredients together in one bowl.
321. Cream butter and sugar, then add flax egg and vanilla.
322. Combine wet and dry ingredients to form dough.
323. Scoop or roll dough, place on baking sheet.
324. Bake 10–12 minutes until golden around edges.

Village Note: Chai Spice Cookies brings a touch of holiday cheer to the hearth.

Vegan Coconut Lime Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

325. Preheat oven to 350°F (175°C).
326. Mix dry ingredients together in one bowl.
327. Cream butter and sugar, then add flax egg and vanilla.
328. Combine wet and dry ingredients to form dough.
329. Scoop or roll dough, place on baking sheet.
330. Bake 10–12 minutes until golden around edges.

Village Note: Coconut Lime Cookies brings a touch of holiday cheer to the hearth.

Vegan Sesame Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

331. Preheat oven to 350°F (175°C).
332. Mix dry ingredients together in one bowl.
333. Cream butter and sugar, then add flax egg and vanilla.
334. Combine wet and dry ingredients to form dough.
335. Scoop or roll dough, place on baking sheet.
336. Bake 10–12 minutes until golden around edges.

Village Note: Sesame Cookies brings a touch of holiday cheer to the hearth.

Vegan Almond Butter Cookies

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

337. Preheat oven to 350°F (175°C).
338. Mix dry ingredients together in one bowl.
339. Cream butter and sugar, then add flax egg and vanilla.
340. Combine wet and dry ingredients to form dough.
341. Scoop or roll dough, place on baking sheet.
342. Bake 10–12 minutes until golden around edges.

Village Note: Almond Butter Cookies brings a touch of holiday cheer to the hearth.

Vegan Cashew Butter Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

343. Preheat oven to 350°F (175°C).
344. Mix dry ingredients together in one bowl.
345. Cream butter and sugar, then add flax egg and vanilla.
346. Combine wet and dry ingredients to form dough.
347. Scoop or roll dough, place on baking sheet.
348. Bake 10–12 minutes until golden around edges.

Village Note: Cashew Butter Cookies brings a touch of holiday cheer to the hearth.

Vegan Sunflower Seed Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

349. Preheat oven to 350°F (175°C).
350. Mix dry ingredients together in one bowl.
351. Cream butter and sugar, then add flax egg and vanilla.
352. Combine wet and dry ingredients to form dough.
353. Scoop or roll dough, place on baking sheet.
354. Bake 10–12 minutes until golden around edges.

Village Note: Sunflower Seed Cookies brings a touch of holiday cheer to the hearth.

Vegan Pumpkin Oatmeal

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

355. Preheat oven to 350°F (175°C).
356. Mix dry ingredients together in one bowl.
357. Cream butter and sugar, then add flax egg and vanilla.
358. Combine wet and dry ingredients to form dough.
359. Scoop or roll dough, place on baking sheet.
360. Bake 10–12 minutes until golden around edges.

Village Note: Pumpkin Oatmeal brings a touch of holiday cheer to the hearth.

Vegan Apple Cider Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

361. Preheat oven to 350°F (175°C).
362. Mix dry ingredients together in one bowl.
363. Cream butter and sugar, then add flax egg and vanilla.
364. Combine wet and dry ingredients to form dough.
365. Scoop or roll dough, place on baking sheet.
366. Bake 10–12 minutes until golden around edges.

Village Note: Apple Cider Cookies brings a touch of holiday cheer to the hearth.

Vegan Spiced Honey Cookies (veganized)

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

367. Preheat oven to 350°F (175°C).
368. Mix dry ingredients together in one bowl.
369. Cream butter and sugar, then add flax egg and vanilla.

370. Combine wet and dry ingredients to form dough.
371. Scoop or roll dough, place on baking sheet.
372. Bake 10–12 minutes until golden around edges.

Village Note: Spiced Honey Cookies (veganized) brings a touch of holiday cheer to the hearth.

Vegan Pine Nut Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

373. Preheat oven to 350°F (175°C).
374. Mix dry ingredients together in one bowl.
375. Cream butter and sugar, then add flax egg and vanilla.
376. Combine wet and dry ingredients to form dough.
377. Scoop or roll dough, place on baking sheet.
378. Bake 10–12 minutes until golden around edges.

Village Note: Pine Nut Cookies brings a touch of holiday cheer to the hearth.

Vegan Walnut Fudge Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

379. Preheat oven to 350°F (175°C).
380. Mix dry ingredients together in one bowl.
381. Cream butter and sugar, then add flax egg and vanilla.
382. Combine wet and dry ingredients to form dough.
383. Scoop or roll dough, place on baking sheet.
384. Bake 10–12 minutes until golden around edges.

Village Note: Walnut Fudge Cookies brings a touch of holiday cheer to the hearth.

Vegan Carrot Cake Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

385. Preheat oven to 350°F (175°C).
386. Mix dry ingredients together in one bowl.
387. Cream butter and sugar, then add flax egg and vanilla.
388. Combine wet and dry ingredients to form dough.
389. Scoop or roll dough, place on baking sheet.
390. Bake 10–12 minutes until golden around edges.

Village Note: Carrot Cake Cookies brings a touch of holiday cheer to the hearth.

Vegan Zucchini Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

391. Preheat oven to 350°F (175°C).
392. Mix dry ingredients together in one bowl.
393. Cream butter and sugar, then add flax egg and vanilla.
394. Combine wet and dry ingredients to form dough.
395. Scoop or roll dough, place on baking sheet.
396. Bake 10–12 minutes until golden around edges.

Village Note: Zucchini Spice Cookies brings a touch of holiday cheer to the hearth.

Vegan Sweet Potato Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

397. Preheat oven to 350°F (175°C).
398. Mix dry ingredients together in one bowl.
399. Cream butter and sugar, then add flax egg and vanilla.
400. Combine wet and dry ingredients to form dough.
401. Scoop or roll dough, place on baking sheet.
402. Bake 10–12 minutes until golden around edges.

Village Note: Sweet Potato Cookies brings a touch of holiday cheer to the hearth.

Vegan Maple Pumpkin Bars

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

403. Preheat oven to 350°F (175°C).
404. Mix dry ingredients together in one bowl.
405. Cream butter and sugar, then add flax egg and vanilla.
406. Combine wet and dry ingredients to form dough.
407. Scoop or roll dough, place on baking sheet.
408. Bake 10–12 minutes until golden around edges.

Village Note: Maple Pumpkin Bars brings a touch of holiday cheer to the hearth.

Vegan Raisin Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

409. Preheat oven to 350°F (175°C).
410. Mix dry ingredients together in one bowl.
411. Cream butter and sugar, then add flax egg and vanilla.
412. Combine wet and dry ingredients to form dough.
413. Scoop or roll dough, place on baking sheet.
414. Bake 10–12 minutes until golden around edges.

Village Note: Raisin Spice Cookies brings a touch of holiday cheer to the hearth.

Vegan Banana Bread Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

415. Preheat oven to 350°F (175°C).
416. Mix dry ingredients together in one bowl.
417. Cream butter and sugar, then add flax egg and vanilla.
418. Combine wet and dry ingredients to form dough.
419. Scoop or roll dough, place on baking sheet.
420. Bake 10–12 minutes until golden around edges.

Village Note: Banana Bread Cookies brings a touch of holiday cheer to the hearth.

Vegan Coconut Date Balls

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

421. Preheat oven to 350°F (175°C).
422. Mix dry ingredients together in one bowl.
423. Cream butter and sugar, then add flax egg and vanilla.
424. Combine wet and dry ingredients to form dough.
425. Scoop or roll dough, place on baking sheet.
426. Bake 10–12 minutes until golden around edges.

Village Note: Coconut Date Balls brings a touch of holiday cheer to the hearth.

Vegan Cocoa Orange Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

427. Preheat oven to 350°F (175°C).
428. Mix dry ingredients together in one bowl.
429. Cream butter and sugar, then add flax egg and vanilla.
430. Combine wet and dry ingredients to form dough.
431. Scoop or roll dough, place on baking sheet.
432. Bake 10–12 minutes until golden around edges.

Village Note: Cocoa Orange Cookies brings a touch of holiday cheer to the hearth.

Vegan Matcha Shortbread

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

433. Preheat oven to 350°F (175°C).
434. Mix dry ingredients together in one bowl.
435. Cream butter and sugar, then add flax egg and vanilla.

436. Combine wet and dry ingredients to form dough.
437. Scoop or roll dough, place on baking sheet.
438. Bake 10–12 minutes until golden around edges.

Village Note: Matcha Shortbread brings a touch of holiday cheer to the hearth.

Vegan Mocha Chip Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

439. Preheat oven to 350°F (175°C).
440. Mix dry ingredients together in one bowl.
441. Cream butter and sugar, then add flax egg and vanilla.
442. Combine wet and dry ingredients to form dough.
443. Scoop or roll dough, place on baking sheet.
444. Bake 10–12 minutes until golden around edges.

Village Note: Mocha Chip Cookies brings a touch of holiday cheer to the hearth.

Vegan Coconut Pineapple Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

445. Preheat oven to 350°F (175°C).
446. Mix dry ingredients together in one bowl.
447. Cream butter and sugar, then add flax egg and vanilla.
448. Combine wet and dry ingredients to form dough.
449. Scoop or roll dough, place on baking sheet.
450. Bake 10–12 minutes until golden around edges.

Village Note: Coconut Pineapple Cookies brings a touch of holiday cheer to the hearth.

Vegan Cherry Chocolate Chip

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

451. Preheat oven to 350°F (175°C).
452. Mix dry ingredients together in one bowl.
453. Cream butter and sugar, then add flax egg and vanilla.
454. Combine wet and dry ingredients to form dough.
455. Scoop or roll dough, place on baking sheet.
456. Bake 10–12 minutes until golden around edges.

Village Note: Cherry Chocolate Chip brings a touch of holiday cheer to the hearth.

Vegan Mint Chocolate Swirls

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

457. Preheat oven to 350°F (175°C).
458. Mix dry ingredients together in one bowl.
459. Cream butter and sugar, then add flax egg and vanilla.
460. Combine wet and dry ingredients to form dough.
461. Scoop or roll dough, place on baking sheet.
462. Bake 10–12 minutes until golden around edges.

Village Note: Mint Chocolate Swirls brings a touch of holiday cheer to the hearth.

Vegan Peanut Brittle Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

463. Preheat oven to 350°F (175°C).
464. Mix dry ingredients together in one bowl.
465. Cream butter and sugar, then add flax egg and vanilla.
466. Combine wet and dry ingredients to form dough.
467. Scoop or roll dough, place on baking sheet.
468. Bake 10–12 minutes until golden around edges.

Village Note: Peanut Brittle Cookies brings a touch of holiday cheer to the hearth.

Vegan Pineapple Upside-Down Cookies

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

469. Preheat oven to 350°F (175°C).
470. Mix dry ingredients together in one bowl.
471. Cream butter and sugar, then add flax egg and vanilla.
472. Combine wet and dry ingredients to form dough.
473. Scoop or roll dough, place on baking sheet.
474. Bake 10–12 minutes until golden around edges.

Village Note: Pineapple Upside-Down Cookies brings a touch of holiday cheer to the hearth.

Vegan Blueberry Lemon Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

475. Preheat oven to 350°F (175°C).
476. Mix dry ingredients together in one bowl.
477. Cream butter and sugar, then add flax egg and vanilla.
478. Combine wet and dry ingredients to form dough.
479. Scoop or roll dough, place on baking sheet.
480. Bake 10–12 minutes until golden around edges.

Village Note: Blueberry Lemon Cookies brings a touch of holiday cheer to the hearth.

Vegan Cranberry Pistachio Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

481. Preheat oven to 350°F (175°C).
482. Mix dry ingredients together in one bowl.
483. Cream butter and sugar, then add flax egg and vanilla.
484. Combine wet and dry ingredients to form dough.
485. Scoop or roll dough, place on baking sheet.
486. Bake 10–12 minutes until golden around edges.

Village Note: Cranberry Pistachio Cookies brings a touch of holiday cheer to the hearth.

Vegan Almond Joy Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

487. Preheat oven to 350°F (175°C).
488. Mix dry ingredients together in one bowl.
489. Cream butter and sugar, then add flax egg and vanilla.
490. Combine wet and dry ingredients to form dough.
491. Scoop or roll dough, place on baking sheet.
492. Bake 10–12 minutes until golden around edges.

Village Note: Almond Joy Cookies brings a touch of holiday cheer to the hearth.

Vegan Hazelnut Mocha Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

493. Preheat oven to 350°F (175°C).
494. Mix dry ingredients together in one bowl.
495. Cream butter and sugar, then add flax egg and vanilla.
496. Combine wet and dry ingredients to form dough.
497. Scoop or roll dough, place on baking sheet.
498. Bake 10–12 minutes until golden around edges.

Village Note: Hazelnut Mocha Bars brings a touch of holiday cheer to the hearth.

Vegan Maple Oatmeal Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

499. Preheat oven to 350°F (175°C).
500. Mix dry ingredients together in one bowl.
501. Cream butter and sugar, then add flax egg and vanilla.

502. Combine wet and dry ingredients to form dough.
503. Scoop or roll dough, place on baking sheet.
504. Bake 10–12 minutes until golden around edges.

Village Note: Maple Oatmeal Cookies brings a touch of holiday cheer to the hearth.

Vegan Lemon Poppyseed Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

505. Preheat oven to 350°F (175°C).
506. Mix dry ingredients together in one bowl.
507. Cream butter and sugar, then add flax egg and vanilla.
508. Combine wet and dry ingredients to form dough.
509. Scoop or roll dough, place on baking sheet.
510. Bake 10–12 minutes until golden around edges.

Village Note: Lemon Poppyseed Cookies brings a touch of holiday cheer to the hearth.

Vegan Cardamom Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

511. Preheat oven to 350°F (175°C).
512. Mix dry ingredients together in one bowl.
513. Cream butter and sugar, then add flax egg and vanilla.
514. Combine wet and dry ingredients to form dough.
515. Scoop or roll dough, place on baking sheet.
516. Bake 10–12 minutes until golden around edges.

Village Note: Cardamom Spice Cookies brings a touch of holiday cheer to the hearth.

Vegan Apple Cinnamon Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

517. Preheat oven to 350°F (175°C).
518. Mix dry ingredients together in one bowl.
519. Cream butter and sugar, then add flax egg and vanilla.
520. Combine wet and dry ingredients to form dough.
521. Scoop or roll dough, place on baking sheet.
522. Bake 10–12 minutes until golden around edges.

Village Note: Apple Cinnamon Cookies brings a touch of holiday cheer to the hearth.

Vegan Molasses Spice Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

523. Preheat oven to 350°F (175°C).
524. Mix dry ingredients together in one bowl.
525. Cream butter and sugar, then add flax egg and vanilla.
526. Combine wet and dry ingredients to form dough.
527. Scoop or roll dough, place on baking sheet.
528. Bake 10–12 minutes until golden around edges.

Village Note: Molasses Spice Bars brings a touch of holiday cheer to the hearth.

Vegan Cinnamon Oat Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

529. Preheat oven to 350°F (175°C).
530. Mix dry ingredients together in one bowl.
531. Cream butter and sugar, then add flax egg and vanilla.
532. Combine wet and dry ingredients to form dough.
533. Scoop or roll dough, place on baking sheet.
534. Bake 10–12 minutes until golden around edges.

Village Note: Cinnamon Oat Bars brings a touch of holiday cheer to the hearth.

Vegan Maple Pecan Cookies

Ingredients

- 2 cups all-purpose flour

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

535. Preheat oven to 350°F (175°C).
536. Mix dry ingredients together in one bowl.
537. Cream butter and sugar, then add flax egg and vanilla.
538. Combine wet and dry ingredients to form dough.
539. Scoop or roll dough, place on baking sheet.
540. Bake 10–12 minutes until golden around edges.

Village Note: Maple Pecan Cookies brings a touch of holiday cheer to the hearth.

Vegan Raspberry Linzer Bars

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

541. Preheat oven to 350°F (175°C).
542. Mix dry ingredients together in one bowl.
543. Cream butter and sugar, then add flax egg and vanilla.
544. Combine wet and dry ingredients to form dough.
545. Scoop or roll dough, place on baking sheet.
546. Bake 10–12 minutes until golden around edges.

Village Note: Raspberry Linzer Bars brings a touch of holiday cheer to the hearth.

Vegan Coconut Almond Snowballs

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

547. Preheat oven to 350°F (175°C).
548. Mix dry ingredients together in one bowl.
549. Cream butter and sugar, then add flax egg and vanilla.
550. Combine wet and dry ingredients to form dough.
551. Scoop or roll dough, place on baking sheet.
552. Bake 10–12 minutes until golden around edges.

Village Note: Coconut Almond Snowballs brings a touch of holiday cheer to the hearth.

Vegan Chocolate Orange Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

553. Preheat oven to 350°F (175°C).
554. Mix dry ingredients together in one bowl.
555. Cream butter and sugar, then add flax egg and vanilla.
556. Combine wet and dry ingredients to form dough.
557. Scoop or roll dough, place on baking sheet.
558. Bake 10–12 minutes until golden around edges.

Village Note: Chocolate Orange Cookies brings a touch of holiday cheer to the hearth.

Vegan Almond Biscotti

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

559. Preheat oven to 350°F (175°C).
560. Mix dry ingredients together in one bowl.
561. Cream butter and sugar, then add flax egg and vanilla.
562. Combine wet and dry ingredients to form dough.
563. Scoop or roll dough, place on baking sheet.
564. Bake 10–12 minutes until golden around edges.

Village Note: Almond Biscotti brings a touch of holiday cheer to the hearth.

Vegan Vegan Florentines

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

565. Preheat oven to 350°F (175°C).
566. Mix dry ingredients together in one bowl.
567. Cream butter and sugar, then add flax egg and vanilla.

568. Combine wet and dry ingredients to form dough.
569. Scoop or roll dough, place on baking sheet.
570. Bake 10–12 minutes until golden around edges.

Village Note: Vegan Florentines brings a touch of holiday cheer to the hearth.

Vegan Holiday Sprinkle Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

571. Preheat oven to 350°F (175°C).
572. Mix dry ingredients together in one bowl.
573. Cream butter and sugar, then add flax egg and vanilla.
574. Combine wet and dry ingredients to form dough.
575. Scoop or roll dough, place on baking sheet.
576. Bake 10–12 minutes until golden around edges.

Village Note: Holiday Sprinkle Cookies brings a touch of holiday cheer to the hearth.

Vegan Pumpkin Spice Biscotti

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

577. Preheat oven to 350°F (175°C).
578. Mix dry ingredients together in one bowl.
579. Cream butter and sugar, then add flax egg and vanilla.
580. Combine wet and dry ingredients to form dough.
581. Scoop or roll dough, place on baking sheet.
582. Bake 10–12 minutes until golden around edges.

Village Note: Pumpkin Spice Biscotti brings a touch of holiday cheer to the hearth.

Vegan Orange Spice Shortbread

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter
- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

583. Preheat oven to 350°F (175°C).
584. Mix dry ingredients together in one bowl.
585. Cream butter and sugar, then add flax egg and vanilla.
586. Combine wet and dry ingredients to form dough.
587. Scoop or roll dough, place on baking sheet.
588. Bake 10–12 minutes until golden around edges.

Village Note: Orange Spice Shortbread brings a touch of holiday cheer to the hearth.

Vegan Nutmeg Spice Cookies

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp spice of choice (cinnamon, ginger, nutmeg, etc.)
- 1/2 cup vegan butter

- 3/4 cup sugar
- 1 flax egg (1 tbsp flaxseed + 3 tbsp water)
- 1 tsp vanilla extract

Directions

589. Preheat oven to 350°F (175°C).
590. Mix dry ingredients together in one bowl.
591. Cream butter and sugar, then add flax egg and vanilla.
592. Combine wet and dry ingredients to form dough.
593. Scoop or roll dough, place on baking sheet.
594. Bake 10–12 minutes until golden around edges.

Village Note: Nutmeg Spice Cookies brings a touch of holiday cheer to the hearth.
