Vegan Rainbow Cookies

Ingredients

- 2 cups of plain flour
- 1 tsp of baking powder
- 3/4 tsp of bi-carb soda
- 1 tsp of salt
- 4 tbsp of vegan-friendly rainbow sprinkles
- 1 cup of sugar
- 1/2 cup of melted vegan butter
- 1/4 cup of water
- 1 tsp of apple cider vinegar
- 1/2 tsp of vanilla extract

Method

- In a spacious mixing bowl, combine the plain flour, baking powder, bi-carb soda, salt, and the vibrant rainbow sprinkles. Mix them together until they're thoroughly integrated.
- In a separate mixing bowl, add the sugar, melted vegan butter, water, apple cider vinegar, and the aromatic vanilla extract. Stir these components together until they create a cohesive wet mixture.
- Now, introduce the wet mixture to the dry mixture, combining them until they form a delightful cookie dough.
- The dough benefits from some time in the fridge to cool and firm up, so let it chill for about an hour.
- Once the dough has adequately cooled, retrieve it from the fridge and shape it into small balls. Arrange these dough balls on a baking tray lined with parchment paper.
- Preheat your oven to 180°C (356°F) and then place the tray of cookie dough balls into the oven. Bake them for approximately 11 minutes, or until they exhibit a lovely golden hue.
- After removing the cookies from the oven, let them cool on the tray for 18 minutes before indulging in these delectable and colourful vegan treats. The vegan rainbow cookies will appear too soft initially, but they will begin to firm up over time.