

# Dracula Cookies



## Ingredients

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- 1 cup white flour
- 1/2 tsp bi carb soda
- 1/4 tsp salt
- 1/4 cup sugar
- 1/4 cup brown sugar (or coconut sugar)
- 1/3 cup choc chips
- 2 tbsp soy milk
- 3 tbsp vegan butter, melted
- 1 tub of vanilla frosting
- Red food colouring
- Handful of mini marshmallows
- Almonds, thinly sliced

## Method

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- Preheat oven to 160c
- Combine all dry ingredients in a large bowl, then stir in wet to form a dough. It will be dry at first, so keep stirring until a cookie-dough texture is formed. If needed, add more milk
- Refrigerate until dough is cold
- Form dough balls and place on a greased baking tray, leaving enough room to spread
- Bake for 11mins. They'll look underdone when taken out, but let them cool for at least 18 minutes

