

MERRY  
CHRISTMAS



## Gingerbread

### Ingredients

500 g flour  
200 g sugar  
180 g agave  
125 g margarine  
1 tbsp cinnamon  
1/8 tsp cloves  
1 tsp baking powder  
2 flax eggs

500 g icing sugar  
Juice of ½ a lemon  
5 tbsp coconut milk

### Alternatively

(plain- /**self-raising-** / GF flour)  
(caster- /**icing-** /brown sugar)  
(golden syrup/ molasses/ maple syrup)  
(plant-based butter)

(can also add ginger or nutmeg)

(see below, can also use egg replacer)

(see in **bold** my choices for this exact recipe, but works with all alternatives)

### Method

1. Prepare your flax eggs: add a few tablespoons of warm water to 2 tbsp ground flax seeds, mix it well, then set it aside to soak.
2. Mix the baking powder and spices with the flour, then set it aside.
3. Beat the margarine (room temperature) with sugar, then add the agave syrup and flax eggs.
4. Mix in the dry ingredients. Knead it until it forms a dough. Cover it and let it rest in the fridge overnight (or at least 2 hours).
5. Knead again for a few minutes, so the dough takes up the warmth of your hands, divide into four balls, so it's easier to work with, roll it out to roughly ½ cm thickness.
6. Bake it in a preheated oven (180 °C) for 10-12 minutes, or until golden brown.

#### For the icing:

7. Mix the icing sugar with the lemon juice and first 3 tbsp of coconut milk, then add the rest of the coconut milk to reach a thick smooth consistency. (It is easier to add more milk and see how runny your icing is, rather than adding too much liquid. If your icing is too thin/runny it will be more difficult to draw details on the cookies.)
8. Get your sprinkles out, make sure you only cut a small hole on your piping bag and get creative! (Before I had my piping bags, I used freezer/sandwich/resealable bags!)

I have been making this recipe since I was in kindergarten, my mum asked for the recipe from my teacher, and I 'veganised' it after I turned vegan, because it was just too good. I prefer it quite simple with the spices, however, feel free to add in ginger and/or nutmeg, or your own twist in any other way!



For the flax eggs, use enough warm water to cover the flax seeds and mix well. It's okay if the mix is a little runny, set it aside and it will soak up the excess water.



You can start off with a wooden spoon or spatula, but I recommend finishing with your hands. Once you have a nice dough ball, let it rest/cool in the fridge for at least a couple hours.



When you're rolling out the dough, sprinkle flour on the surface underneath so it doesn't stick. Once you rolled out, run your hand over the dough tapping it lightly so you can feel if it is even.

This recipe makes quite a few cookies, depending on the size and variety of cookie cutters you use. If you don't have time or capacity to make them all at once, wrap a portion of the raw dough airtight (in cling film) and leave it in the fridge. Holds up for at least a week.



Head over to my Instagram for some decorating ideas! (@ankasvegankitchen)

