

# Four Forms of Ginger Cookies (Vegan)

**Makes 12**

**Hands-on Time 10 minutes**

**Baking Time 14 minutes**

## Ingredients

- 75ml olive oil
- 70g dark brown sugar
- 50g caster sugar
- 40ml ginger beer
- 1/2 tsp root ginger (grated)
- 145g plain flour
- 1 3/4 tsp ground ginger
- 1/4 tsp bicarbonate of soda
- 1/2 tsp baking powder
- 1/4 tsp fine salt
- 25g crystallised ginger

## Equipment

- Bowl
- Whisk
- Spatula
- Bread knife
- Baking sheet (ideally aluminium)
- Baking parchment
- Spoon
- Wire rack

## Method

### 1. Make the Dough

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- In a bowl, whisk olive oil, dark brown sugar, caster sugar, and ginger beer until thick and dark.
- Add grated ginger, flour, ground ginger, bicarbonate of soda, baking powder, and salt. Switch to a spatula and fold until no white specks remain.
- Add crystallised ginger and fold until evenly distributed.

### 2. Bake the Cookies

- Line a baking sheet with parchment. Dollop half the dough into 12 mounds, spaced evenly apart.
- Bake for 14 minutes until golden.
- Slide the parchment with cookies onto a wire rack to cool.

Enjoy!