



# Pecan Cranberry Cookies (vegan)

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## Ingredients

¾ cup	sugar
¾ cup	firmly packed brown sugar
½ cup	room temperature margarine
¼ cup + 2 Tbsp.	unsweetened original almond milk
1 tsp.	vanilla
1 Tbsp.	water
3 cups	all-purpose flour
1 Tbsp.	cornstarch
1 tsp.	baking powder
¼ tsp.	baking soda
½ tsp.	cinnamon
1 tsp.	salt
1 cup	dried cranberries
1 cup	coarsely chopped pecans

## Directions

Preheat oven to 375. Spray a cookie sheet with non-stick cooking spray or use a silicone baking mat.

Cream sugar and margarine together in a large mixing bowl until smooth and creamy. Add almond milk, vanilla, and water then beat until creamy.

Mix flour, cornstarch, baking powder, baking soda, cinnamon, and salt together in a separate bowl. Add slowly to wet mixture until beat until combined. Then stir in pecans and cranberries.

Using a medium-sized cookie scoop or roll into 2-inch ball (approximately 1½ Tbsp dough), place on cookie sheet 2 inches apart, then flatten slightly with the palm of your hand.

Bake 10-15 minutes or until slightly golden around the edges. Let rest on pan until cool before transferring to a cooling rack. Dust warm cookies with powdered sugar if desired.

**Yield:** 14, 4-inch cookies