



# Pecan Cranberry Cookies (vegan)

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## Ingredients

|                 |                                  |
|-----------------|----------------------------------|
| 1 cup           | sugar                            |
| ¾ cup           | firmly packed brown sugar        |
| ½ cup           | room temperature margarine       |
| ¼ cup + 2 Tbsp. | unsweetened original almond milk |
| 1 tsp.          | vanilla                          |
| 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 and vanilla, 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.