

Foodnity Recipes

Vegan Brown Sugar Chai Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup vegan butter, softened
- [ ] 3/4 cup packed dark brown sugar
- [ ] 1/4 cup maple syrup
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

The Chai Spice Mix

- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground ginger
- [ ] 1/4 tsp ground cardamom
- [ ] 1/8 tsp ground cloves
- [ ] 1/4 tsp black pepper (optional for a little kick)

Instructions

1. Preheat your oven to 350°F (175°C) and line two large baking sheets with parchment paper. I always double-check my sheets—nothing is worse than forgetting the paper until the cookies are already on the pan.
2. In a large bowl, cream together the softened vegan butter and brown sugar until it looks fluffy and light. Now, yeah, you can use a mixer, but I like doing it by hand sometimes just to feel the texture.
3. Stir in the maple syrup and vanilla extract until well combined. It'll smell wonderful at this stage, like a little bit of autumn in a bowl.
4. In a separate bowl, whisk together the flour, baking soda, salt, and all those lovely chai spices. Make sure there are no clumps of cinnamon; just give it a good whisk.
5. Gradually fold the dry ingredients into the wet mixture. Use a spatula and be gentle. You're just looking for the flour to disappear into the dough.
6. Scoop about two tablespoons of dough and roll them into balls. Place them on the baking sheet about two inches apart. Give them a little press with your palm if they look too tall.
7. Bake for 10 to 12 minutes. You want the edges to be just slightly golden but the centers to still look a bit soft. Trust me, they'll firm up as they cool.

Nutrition per serving

185 kcal	3 g	28 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your dough feels too sticky, just pop it in the fridge for 15 minutes; it makes it much easier to handle.
- For a more intense chai flavor, you can add a pinch of finely ground black tea leaves to the flour mixture.
- Always use dark brown sugar for that deep, rich color and moisture.