

Foodnity Recipes

Vegan Zesty Orange Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**International** Cuisine

Ingredients

Cookie Dough

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp sea salt
- [ ] 1/4 cup coconut oil, melted
- [ ] 1/3 cup maple syrup
- [ ] 1/4 cup unsweetened almond milk
- [ ] Zest of 2 large oranges (about 2 tbsp)
- [ ] 1 tsp vanilla extract

Optional Topping

- [ ] Powdered sugar for dusting
- [ ] Extra orange zest for garnish

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. In another bowl, combine melted coconut oil, maple syrup, almond milk, vanilla, and orange zest; stir until smooth.
4. Gradually fold the dry ingredients into the wet mixture, mixing just until a soft dough forms.
5. Scoop tablespoon-size balls, place on the sheet, and gently flatten; sprinkle a pinch of zest on top.
6. Bake for 10-12 minutes, until the edges are lightly golden; let cool on the tray for 5 minutes before transferring to a rack.

Nutrition per serving

150 kcal	2 g	22 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper orange flavor, add a splash of orange-extract; remember not to over-mix.
- For a richer crumb, try swapping half the flour for oat flour; it works well with the citrus.
- Pair these cookies with a cup of herbal tea – the softness balances the bright flavor.