

Chinsuko

Ingredients and Instruction for 20 Vegan Chinskos, I mostly followed [Kimihide Machino](#) (町野仁英) 's recipe.

- 75g low Viscosity 薄力粉 flour
 - 75g whole wheat flour
 - 60g sugar or more to adjust sweetness.
 - 60g vegetable oil
1. Lay the parchment paper on the cookie sheet. Sift flours together Set aside. Pre-heat oven to 356F
 2. Put sugar and oil in bowl. Whisk until sugar is almost dissolved.
 3. Add sifted flours in the bowl of sugar, oil mixture and combine.
 4. Knead the dough by hand until the dough comes together. Note: if the dough is overly dry add a few drops of oil. Shape the dough to your choice
 5. Place shaped dough onto cookie sheet and bake for 20 minutes. After it bakes leave on the cookie sheet until it cools down.



Variation – Yomogi chinsukos

- 70g of low viscosity flour
- 70g whole wheat flour
- 8g yomogi flour Note: may substitute with green tea powder(抹茶パウダー), roasted tea powder (ほうじ茶) or ginger powder
- 60g sugar
- 60g vegetable oil

Add yomogi powder in the sifted flours combine well. then follow the instructions above.