





Vegan Gingerbread Spiced Ice Cream Sandwiches

*Recipe Based on Feasting on Fruit's Gingerbread Cutout Cookies

Ingredients:

- 2 cups oat flour
- ½ cup coconut sugar
- ¼ cup almond butter + 2 tbsp almond butter
- ¼ cup molasses
- 2 tbsp plant based milk
- 1 tbsp lemon juice
- 2 tsp pumpkin spice
- 1 tsp cinnamon
- ½ tsp baking soda

Directions:

1. Preheat your oven to 350F.
2. In a bowl, whisk together the oat flour, baking soda, cinnamon, and pumpkin spice.
3. In a separate bowl, combine the coconut sugar, almond butter, molasses, plant based milk, and lemon juice.
4. Pour the dry ingredients into the wet and stir until just combined. It may become too thick and you will need to use your hands to start forming the dough.
5. Line a baking sheet with parchment paper.
6. Once the dough has formed a large ball, scoop out 1-inch diameter pieces and roll them together in your hands to form smaller balls.
7. Place the cookie dough balls on the parchment paper about 3 inches apart. After you have filled the tray, flatten each ball with your hand.
8. Bake for 10 minutes. Let cool for at least 30 minutes before putting ice cream on it.
9. Use a large scoop of your favorite vegan holiday flavored ice cream to put between two cookies and enjoy!