Thanks USPS! Spicy Chocolate Cookies

Ingredients

- ½ cup vegan butter, softened at room temperature for about 30 minutes
- ¾ cup brown sugar
- ¼ cup soymilk (or other plant-based milk)
- 1 tsp. vanilla extract
- 1 ½ cups all-purpose flour
- ½ cup Dutch processed cocoa powder
- 1 tsp. baking soda
- 1 tsp. chili powder
- ½ tsp. cinnamon
- ¼ tsp. ground dried ginger
- A pinch of salt
- Cane sugar, for rolling

Steps

1. Preheat the oven to 350°F (175°C). Line a baking sheet with a silicone mat, and set aside.

2. Use a fork to smash the butter, and mix the wet ingredients together. Once fairly well mixed, add the flour, cocoa powder, baking soda, and spices, and mix until you have a smooth dough.

3. Add a little cane sugar into a small bowl. Use a small cookie scoop, about equal to 1 ½ tbsp. in size, to scoop out small balls. Press into a disc, about 2 inches across, and press both sides into the bowl of sugar. Place on the cookie sheet, leaving at least an inch between cookies.

4. Bake for 12 minutes, using multiple trays or cooking in batches as needed. If baking in batches, store cookie dough in the fridge while waiting. Let cool for a couple minutes before moving to a cooling rack, and allowing to cool fully. Store in an airtight container.

Makes about 20 cookies.