

Galangal Cookies with Lime and Coconut

Ingredients

- ½ cup vegan butter (left on the counter to soften)
- ½ cup brown sugar
- ¼ cup molasses
- ¼ cup soymilk (or other plant-based milk)
- 1 tsp. vanilla extract
- 2 ¼ cups all-purpose flour
- 1 ½ tbsp. galangal (dried and ground)
- 1 tsp. baking powder

For the Toppings

- 1 lime
- 1 cup powdered sugar
- 1 tsp. vanilla extract
- ½ cup shredded coconut

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 your vegan butter, and then add the brown sugar, soymilk, molasses, and vanilla. Stir to combine. Add the flour, baking powder, and galangal to the bowl, and stir to combine, until you have a smooth dough. Use a small cookie scoop (about the size of a heaping tablespoon) to scoop balls of dough onto the baking sheet, leaving space between the cookies. Flatten the cookies down into little hockey-puck like discs with the back of a flat cup. Place the cookies in the oven, and cook for 12 minutes (you can use multiple baking sheets or work in batches). Once cooked, place on a cooling rack to fully cool.
3. As your cookies cool, make up your glaze. Zest your lime into a bowl. Add the powdered sugar, and whisk. Juice your lime, and add it slowly, along with the vanilla extract, into the sugar. Depending on how large your lime is, you might need to also add a little water to get your glaze to a thick, pourable consistency. Once your cookies are cool, place the glaze in a small bowl, and the shredded coconut in a second small bowl. Holding the cookie along the edges, dip the top into the glaze. Let any excess drip off, and then dunk the glazed cookie into the coconut. Place the cookie back onto



a cooling rack, and repeat with the remaining cookies. Allow the glaze to harden before consuming.