

Cinnamon Bun Vegan Florentine Cookies

Ingredients

- 1 cup raw almonds
- 3 tbsp. all-purpose flour
- ½ tsp. cinnamon
- ¼ tsp. ground cloves
- Small pinch of salt
- ¾ cup granulated sugar
- 6 tbsp. vegan butter
- 2 tbsp. corn syrup
- 1 tsp. vanilla extract
- 1 cup powdered sugar
- ½ tsp. cinnamon
- 1-2 tbsp. plant-based milk

Steps

1. Start by prepping your almonds- if you are using pre-blanching almonds skip this step. Bring a saucepan of water to a boil, and once boiling drop the almonds in. Boil for one minute, then remove from the heat and quickly cool in cold water. Rub the almonds between your index finger and thumb to remove the skins, then dry the nuts and discard the skins.
2. Preheat the oven to 325°F (165°C). Line a baking sheet with a silicone mat and set aside.
3. Place the dried almonds in a food processor, and process until they are finely chopped, almost to the point of being flour, but a little rougher. Add the flour, cinnamon, cloves, salt, and chopped almonds to a mixing bowl, and mix.
4. In a saucepan, add the sugar, vegan butter and corn syrup. Let the sugar melt down, then bring to a boil. Boil for one minute, and then remove from the heat. Add the vanilla extract, and mix in. Pour the wet mixture onto the dry, and stir until well mixed. Wait until the dough is cool before handling.
5. Florentines take a lot of space on the tray, so you'll have to work in batches. Scoop out about ½ tbsp. of dough. Roll it into a ball and then place it onto the baking sheet, leaving about 6 inches between cookies. Bake for 10-12 minutes, until golden. Remove from the oven, and allow to cool until they are no longer soft.



Transfer to a cooling rack, and repeat step 5 until all the dough is used.

6. Let the cookies cool completely before icing. To make the glaze, add the powdered sugar and cinnamon to a bowl. Whisk. Next add the plant-based milk, starting with 1 tablespoon and drizzling the rest in slowly until it's a smooth and pipeable, but not runny. Place the icing in a piping bag or small ziplock, cut a small bit of the tip off, and make a spiral in glaze on each cookie. Wait until the glaze has hardened, and enjoy! Store extras in an air-tight container on the counter.