

CHOCOLATE-DIPPED CINNAMON COOKIES

(published with permission from [Petra Stahlová](#))

62g soft vegan butter (I used Country Crock plant butter)
62g icing sugar
15g almond flour
54g aquafaba
82g plain flour
3g ground cinnamon
200g 70% dark chocolate

In a mixer, beat the softened butter and the icing sugar until light and fluffy, then mix in the almond flour. Gradually mix in the aquafaba, adding a tablespoon of plain flour after each addition of liquid. Once all the liquid has been mixed in, carefully stir in the rest of the flour and the cinnamon with a spatula.

In a bowl, cover the batter with cling film so that it directly touches the surface, and leave to rest for half an hour at room temperature. Put the dough into a pastry bag with a 10mm diameter tip. Place either a silicon mat or some baking paper on the baking tray and pipe out 2.5 inches long lines onto the sheet. Don't squeeze the bag too hard; the width of the batter should correspond to the diameter of the tip, i.e. 10mm. Leave a half-an-inch space between the cookies, as they will spread out during baking.

Heat your oven to 375F (convection on, if available) and bake for about 7 minutes until the cookies are golden brown. Afterwards, leave the cookies on the baking tray for half a minute to firm up and then transfer them onto a cooling rack.

Temper the chocolate, then dip the cooled cookies and put them on either a silicon mat or baking paper to let the chocolate crystallize. Decorate with sprinkles, if so desired.