

Turn snack time into a creative activity: Enlist little hands to help roll, scoop, and spread the dough for these treats.

Thumbprint Cookies

MAKES 36 COOKIES | VEGAN

For drip-free results, fill the cookie centers with jam before baking, as described below, or squeeze jam into thumbprint indentations after the cookies have cooled.

- 1½ cups all-purpose flour
- ½ cup whole-wheat flour
- ½ tsp. baking powder
- ¼ tsp. salt
- ¾ cup sugar
- ½ cup nonhydrogenated vegan margarine
- ⅓ cup vanilla soymilk
- 1 tsp. vanilla extract
- ¼ tsp. almond extract
- 1 cup seedless raspberry jam

1. Whisk together all-purpose flour, whole-wheat flour, baking powder, and salt in large bowl.

2. Beat sugar and margarine with electric mixer until light and fluffy. Gradually beat in soymilk, vanilla extract, and almond extract until combined. Beat in flour mixture until soft dough forms. Wrap dough in plastic wrap, and refrigerate 30 minutes, or overnight.

3. Preheat oven to 325°F. Line 2 baking sheets with parchment paper, or spray with cooking spray. Roll dough into 1½-inch balls, and place dough balls 1 inch apart on prepared baking sheets. Press indentation in center of each ball with thumb.

4. Place jam in resealable plastic bag, close, and snip bottom corner with scissors. Squeeze jam into indentations in cookies. Bake 12 to 15 minutes, or until cookies are light brown. Transfer to wire rack with spatula, and cool.

PER COOKIE: 76 CAL; 1 G PROT; 1.5 G TOTAL FAT (0.5 G SAT FAT); 15 G CARB; 0 MG CHOL; 38 MG SOD; 1 G FIBER; 10 G SUGARS

Peanut Butter–Oatmeal Cookies

MAKES 26 COOKIES | VEGAN | 30 MINUTES OR FEWER

These goodies get extra crunch and fiber from rolled oats. Feel free to stir in more add-ins, such as ½ cup chopped nuts, raisins, or even small candies.

- 1½ cups unbleached flour
- ½ cup rolled or old-fashioned oats
- ½ tsp. baking soda
- ½ tsp. salt
- 1 cup light brown sugar
- ¼ cup nonhydrogenated vegetable shortening
- ¼ cup canola oil
- ¼ cup creamy peanut butter
- 1 Tbs. egg replacer powder
- 1 tsp. vanilla extract
- 1 cup vegan chocolate chips

try ing ¼ apple sauce

1. Preheat oven to 375°F. Combine flour, oats, baking soda, and salt in medium bowl. Beat brown sugar, shortening, and oil with electric mixer until smooth and fluffy. Add peanut butter, and beat until well combined. Stir together 5 Tbs. water and egg replacer powder in measuring cup. Beat egg replacer mixture and vanilla into brown sugar mixture until smooth.

2. Beat flour mixture into wet mixture, then add chocolate chips and mix until combined. Scoop 1-Tbs. dollops of dough 3 inches apart on ungreased baking sheet. Flatten dough balls to ½-inch thickness with fingers.

3. Bake 12 minutes, or until cookies are golden brown and dry on top.



Peanut Butter–Oatmeal Cookies