



Mango Cookies

INGREDIENTS

- 3 cups all purpose flour
- 1 cup unbleached sugar
- 1/2 cup vegan butter
- 1 cup mango puree
- 2 tsp tapioca starch
- 1/2 tsp vanilla extract
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 cup powdered sugar

PREP TIME: 20 MIN
COOK TIME: 15 MINS

@MICHELLEHOMESCHOLAR

DIRECTIONS

Preheat oven to 350 °F.

Prepare mango puree and set aside.*

In a stand up mixer with paddle attachment cream together sugar and butter.

In a separate bowl combine flour, baking powder, salt, and tapioca starch. Add to the sugar and butter mixture. Mix to combine.

Add mango puree and vanilla extract and continue mixing until a uniform and smooth cookie dough is formed.

Make small cookie dough balls - slightly smaller than a golf ball - and roll in the powdered sugar to coat. Place on parchment covered cookie sheet and press down gently to flatten.

Bake at 350 °F for 15 minutes and then transfer to a cooling rack to cool.

Yield: 3 - 4 dozen, depending on how large you make the cookies

*A stick blender works well for this task - and 3 average -sized ataulfo mangoes yields ~ 1 cup puree. If using frozen mango, let thaw before blending.

**Want a crispier cookie? Make the cookie dough ball a little smaller, press a little flatter, and let cook an extra minute or two.