

## Vegan Thin Mints

Makes 20-24

### Ingredients

- ¼ cup plus 2 tbsp spelt, oat, or white flour
- 3 tbsp Dutch cocoa (regular works, taste is just not as authentic)
- 3 tbsp sugar of choice, unrefined if desired
- ¼ tsp baking soda
- ¼ tsp salt
- 2 tbsp vegetable or melted coconut oil
- 1½ tbsp milk of choice, such as almond milk
- 1 tbsp pure maple syrup
- ½ tsp pure vanilla extract
- ¼ tsp pure peppermint extract
- Chocolate Coating, listed below

### Instructions

For the coating, you can either melt 1/2 cup chocolate chips—or sugar free chocolate chips—with 1/2 tsp pure peppermint extract and 2 tsp oil (optional for smoother sauce that's easier to coat) OR you can combine the following: 3½ tbsp cacao or cocoa powder, 2½ tbsp virgin coconut oil (melted), 1 tbsp pure maple syrup, 1/2 tsp pure peppermint extract.

In a large bowl, combine the flour, cocoa, sugar, baking soda, and salt, and stir very well. Whisk together all remaining cookie ingredients, pour wet into dry, and stir to form a dough. Refrigerate dough at least 1 hour (skip this step if using coconut oil). Preheat oven to 300 F. Lightly grease a baking sheet. Transfer dough to a gallon-sized Ziploc and smush to form a ball. While the dough is still in the bag, roll it out with a rolling pin until it fills the bag. Entirely cut away one side of the bag so that the dough is exposed. Using a round cookie cutter or a lid, cut out circles and transfer to the baking sheet. Bake 10 minutes.

They will look underdone, but they continue to cook as they cool. Remove from the oven and allow to cool at least 10 minutes before removing. I like to then chill the cookies so the coating instantly adheres when they're dipped. Dip cookies in chocolate coating. Place on a large plate lined with wax or parchment, and refrigerate to set. These cookies are best stored in a covered container in the freezer, because freezing them will give the cookies that classic thin mint crispiness... and also because thin mints are always better straight from the freezer!