

Eggless Ginger Cookies Recipe



- Total Time 20m
- Prep Time 10 m
- Calories 329

Ingredients of Eggless Ginger Cookies

1 Serving

- 2 pieces ginger
- 2 teaspoon baking powder
- 2 teaspoon allspice
- 3 cup all purpose flour
- 1 cup ginger ale
- 4 tablespoon honey
- 2 cup sugar

How to make Eggless Ginger Cookies

- **Step 1**
- To begin with, wash and clean ginger followed by grating it into fine pieces, using a grater. Once done keep it aside until needed again.

- **Step 2**

Take a deep mixing bowl and add all purpose flour followed by baking powder, sugar and all spice. Gently using a spoon, mix everything and keep the mixture aside until needed again.

- Step 3

In this prepared all purpose flour mixture, add ginger ale followed by grated ginger and honey. Mix well and knead it into a dough.

- Step 4

Now, separate the dough into small equal portions and roll it. Then lay parchment paper on a baking tray and add the prepared balls in it. Gently press the balls and flatten them into a cookie like structure. Make sure to leave spaces between the cookies, so that they can expand and rise freely.

- Step 5

Transfer the tray into the oven and bake for 10 minutes or until they turn crispy. Serve fresh and hot! ENJOY!!