

[Melissa Montanari for foodstuff](#)

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Gochujang Cookie (Vegan + Gluten Free)

Spicy and Sweet | Inspired by Eric Kim's NYT Cooking cookie
Makes approximately 24 cookies | 20 minute prep + approx 15 minute bake time

Read at least once over before you begin

The things you'll need (to clean up):

- Hand blender or whisk or spoon or other mixing utensil
- Large mixing bowl
- 1 cup, ½ cup, 1 tsp, ½ tsp measuring utensils
- Small bowl (for flax egg)
- Small-medium bowl/ container (for sugar coating)
- Parchment paper
- Baking sheet

Ingredients (Cookie)

- ½ cup light brown sugar
- ½ cup cane sugar
- 1 stick (approx ½ cup) of Becel Unsalted Plant-Based Butter
- 1 tsp vanilla bean paste
- 1 ½ - 2 tbsp gochujang *The more you add the spicier the cookie will be!
- 1 flax egg *This is a vegan egg substitute made by combining 1 ½ tbsp ground flaxseed to 3 tbsp water. Let sit for 5 minutes.
- ½ tsp xanthan gum *Food thickening and stabilizing agent commonly used in gluten free baked goods. This is an important ingredient that acts in the place of gluten as a binder.
- ½ tsp pink himalayan salt
- 1 tbsp tapioca flour
- ½ tsp ground cinnamon
- ½ tsp baking soda
- 2 cups of Bob's Red Mill All Purpose Gluten Free Flour

Ingredients (Sugar Coating)

- 2 tbsp brown sugar
- 2 tbsp cane sugar

Notes:

- You can use cold or room temperature butter. Room temperature butter will lead to a stickier dough, will be harder to work with and messier over all.
- With this recipe you have the option to 1) bake the dough right away once it has been prepared or 2) let the dough sit in the fridge for a few hours or overnight. Letting the dough sit will make it easier to work with, which will come in handy when it's time to add the sugar coating.
- You will likely have to bake the entire batch in two parts.

Method

1. Prepare your flax egg in a small bowl. Set aside for at least 5 minutes while you prep the remaining ingredients. If you plan to bake cookies immediately you can also take this time to preheat the oven to 350 F.
2. In your large mixing bowl add your brown sugar, cane sugar, unsalted vegan butter, vanilla bean paste, and gochujang.
3. Mix mix mix until everything is well incorporated.
4. Add your flax egg to the mixture and mix again until everything is well incorporated.
5. Add your xanthan gum, salt, tapioca flour, ground cinnamon and baking soda and mix well. If you are using a whisk or spoon, add each of these ingredients individually and mix one at a time. After this step you will be left with a sticky orangy-red dough.
6. Add your gluten free flour slowly, while mixing, until the dough is thick and the ingredients are well incorporated.
7. If you are baking cookies immediately, line your baking sheet with parchment paper and scoop about 8-10 cookie blobs onto the sheet, leaving space between each. Wet the bottom of a drinking glass with water and press each cookie into an even disk. Mix your sugar coating in your small-medium bowl/ container. Press a generous helping of your sugar coating onto the flat surface of the cookie. Store the remaining dough, wrapped in plastic wrap, in the fridge until it is time to bake a second batch.
8. If you are baking your cookies later, transfer the dough onto plastic wrap, seal well and place in the fridge. When it comes time to bake, remove your dough, cut it in half, and return the other half to the fridge. With your first half, remove blobs of dough and form them into neat balls. Mix your sugar coating in your small-medium bowl/ container. Roll your cookie balls 2-3 at a time in your sugar coating. Transfer to your baking sheet and press into even disks.
9. Bake cookies on the middle rack at 350 F for 13-17 minutes or until desired doneness. Let cool for 30 minutes before transferring to a wire rack and baking off the second batch.
10. Once cooled, enjoy! Store uneaten cookies in aluminum foil on the counter for up to 2 days. Store unused dough in the fridge for up to 4 days.