

# Vegan Mexican Chocolate Snickerdoodles



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Vegan Mexican Chocolate Snickerdoodles are an easy to make vegan cookie recipe. Packed with irresistible flavor from the cayenne pepper, cinnamon and chocolate! The cookies have a soft center, crispy edges, crackled top, and are rolled in cinnamon-sugar. The perfect cinnamon-chocolate combo with a touch of spice!

Prep Time	Cook Time	Total Time
10 mins	12 mins	21 mins

Course: Dessert    Cuisine: American

Keyword: Chocolate, Christmas cookies, Cookies, dairy free, vegan    Servings: 24

Calories: 122kcal    Author: [Lora](#)

## Equipment

- [bowl](#)
- [whisk](#)

## Ingredients

- 1  $\frac{2}{3}$  cups [all-purpose flour](#)
- $\frac{1}{2}$  cup [unsweetened cocoa powder](#)
- 1 teaspoon [baking soda](#)
- $\frac{1}{4}$  teaspoon [sea salt](#)
- $\frac{1}{2}$  teaspoon [cinnamon](#)
- $\frac{1}{2}$  teaspoon [cayenne](#)
- $\frac{1}{2}$  cup canola oil
- $\frac{3}{4}$  cup [sugar](#)
- $\frac{1}{4}$  cup [pure maple syrup](#)
- 3 Tablespoons unsweetened almond milk or any other dairy-free milk
- 1 teaspoon [vanilla extract](#)
- For the topping:
- $\frac{1}{3}$  cup [sugar](#) | used turbinado sugar
- 1 teaspoon [ground cinnamon](#)

## Instructions

1. Preheat oven to 350 F. Line 2 large baking sheets with parchment paper.
2. In a small bowl, whisk together the flour, cocoa powder, baking powder, salt, cayenne pepper, and cinnamon.
3. In another large bowl, add the oil, sugar, maple syrup, milk and vanilla extract. Stir together to combine.
4. Add mix the flour mixture into the wet ingredients in 3 portions. Be sure to scrape the sides and bottom of bowl after each flour addition to combine.

5. For the spiced sugar mixture: In a shallow dish, combine the sugar and cinnamon. Stir until well combined.
6. Scoop out portions of the dough into 1.5-inch balls (you could use an ice-cream scooper) and roll each of them in the spiced sugar mixture. Place on prepared baking sheets, about 2 inches apart.
7. Bake cookies for about 10-12 minutes or until cookies are set around the edges but still soft in the center. Check cookies around 9 minutes, because every oven is different, and if the edges look nice and set, they could be ready.
8. Remove from the oven and let cool on the baking sheet for about 5 minutes, then transfer to a cooling rack to cool completely.
9. Cookies will get more crispy on the edges and crack some as they cool down.

## **Notes**

Cookies will keep at room temperature in an airtight container or cookie jar for up to 1 week. Any unbaked cookie dough will stay fresh for up to 5 days in the refrigerator (or in the freezer for up to 3 months). Butter: Use margarine in place of butter to make them vegan. Sugar: Use vegan sugar to make sure they're totally vegan (IF you're making them vegan). Yield: depending on how big you roll cookies, could 2 dozen cookies.