



# Vegan activated charcoal cookies

15'  
Hands on

8 hours & 5  
minutes'  
Hands off

10'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Ingredients

- 400 g coconut cream
- 300 g all-purpose flour
- 1 teaspoon baking powder
- 1 tablespoon activated charcoal powder
- 1 pinch salt
- 200 g icing sugar
- 70 g coconut oil
- 120 g almond milk

## Διατροφικός πίνακας

Nutrition information per portion

398 Calories (kcal)	22.0 Total Fat (g)	18.0 Saturated Fat (g)	45.0 Total Carbs (g)
20%	31%	90%	17%
22.0 Sugars (g)	5.0 Protein (g)	2.1 Fibre (g)	0.19 Sodium (g)
24%	10%	8%	3%

## Method

- Refrigerate the coconut cream from the previous night, without taking it out of the can.
- Remove the piece that has thickened and transfer it to the mixer's bowl.
- Beat with the whisk attachment at high speed for 4-5 minutes until it is fluffy and has a yogurt-like consistency.
- Refrigerate it until needed.
- Preheat the oven to 180° C (350° F) set to fan.
- Line 2 [baking pans](#) with parchment paper and set them aside until needed.
- In a [bowl](#) mix the flour with the baking powder, the activated charcoal, and the salt.
- At the same time in a mixer's bowl, beat the icing sugar, the coconut oil, the almond milk with the whisk attachment at medium speed, until there is a uniform and smooth mixture like icing.
- Lower the speed and add the solid ingredients' mixture.
- Beat for a few seconds until there is a uniform black mixture and remove the bowl from the mixer.
- Refrigerate the dough for 5 minutes to slightly thicken.
- Remove from the refrigerator and shape into balls of 35-40 g each.
- Transfer the balls into the baking pans by leaving a gap between them.
- Lightly press the balls with your hand to make them a little wider and bake for 8-10 minutes.
- Remove the baking pans from the oven and set them onto a [rack](#) to cool completely.
- Spread the coconut cream over half of the cookies, cover with the remaining ones so to make a sandwich, and serve.

## Tip

These cookies can be consumed plain as well.