

Vegan Vanilla Wafers

These delicate and delicious wafer cookies are a key ingredient required in Banana Pudding.

Vanilla Wafer Ingredients

- ¼ cup butter
- ¼ cup coconut oil
- ½ cup sugar
- 1 Tbsp vanilla
- 1-2 Tbsp plant milk
- 1 cup whole wheat pastry flour
- ½ cup cake flour
- 1 ½ Tbsp baking powder



Vanilla Wafer Instructions

1. Preheat oven 300 degrees.
2. In a mixer, cream butter, coconut oil, and sugar.
3. Add in vanilla and milk and mix until smooth, about a minute.
4. Sift together the flours and baking powder.
5. Add sifted dry ingredients to the creamed butter-sugar bowl.
6. Mix on low speed until combined.
7. Increase speed to medium low until the mixture forms a dough.
8. Form into ½ Tbsp balls and place on parchment or baking mat on baking sheet.
9. Bake for 10 minutes.
10. Makes about 5 dozen vanilla wafers.

Notes

- You can use all butter or all coconut oil. I prefer half and half.
- Please feel free to use commercial vanilla wafers – I can't find vegan ones that don't have high fructose corn syrup or other crap in them. So it only seemed logical to make them.