

# Vegan Swedish Cream Wafer Cookies

Yield: 30 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-cream-wafer-recipe>

## Ingredients:

- 2 cups all purpose flour
- 1 cup softened butter replacement, I prefer soy-free Earth Balance
- 1/3 cup full-fat canned coconut milk whipped, like this
- sugar for dipping
- 3/4 cup powdered sugar
- 1 teaspoon vanilla or lemon, or peppermint extract
- 1/4 cup softened butter replacement, I prefer soy-free Earth Balance
- food color if desired, but I usually leave it out.

## Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 20 milligrams
4. Fat: 8 grams
5. Protein: 1 grams
6. SaturatedFat: 5 grams
7. Sodium: 55 milligrams
8. Sugar: 4 grams

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