Blueberry Spread Vegan And Gluten Free Cookie

ANDROS Professional brings bold fruit flavor to this vegan, gluten-free cookie with its vibrant Blueberry Spreads solution. Swirled gently into a tender, chewy dough, the spread delivers bursts of real blueberry taste and natural sweetness, creating a perfectly balanced cookie that's indulgent, plant-based, and irresistibly satisfying.

INGREDIENTS

- 150 g (5.2 oz) **ANDROS Professional Blueberry Spreads**
- 113 g (4 oz) Vegan Butter
- 136 g (5.3 oz) Sugar
- 34 g (1.2 oz) Brown Sugar
- 57 g (2 fl oz) Almond Milk
- 6 g (1 tsp) Vanilla Paste
- 245 g (8.5 oz) Gluten-free Flour
- 3 g (½ tsp) Baking Soda
- 2 g /(½ tsp) Salt
- 2.2 g (½ tsp) Baking Powder
- 9.5 g (1 Tb) Cornstarch

INSTRUCTIONS

1. Cream together vegan butter and sugars, stream in almond milk.
2. Fold in sifted dry.
3. Gently swirl in Blueberry Spreads.
4. Bake @ 350°F for approximately 18 minutes.

FEATURED INGREDIENT

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