Vegan gochujang caramel cookies (Yields ~24-30)

Ingredients:

- 1.5 c AP flour

- 1 tsp salt

- 1/2 tsp baking soda

- 1/4 tsp cinnamon

- 1/2 c vegetable shortening

- 1 c granulated sugar

- 1 heaping tbsp gochujang

- 2 tbsp brown sugar, packed

- 1/4 c applesauce

- 1 tsp vanilla

Instructions:

1. Mix dry ingredients (flour, salt, baking soda, cinnamon)

2. In a small bowl, mix together gochujang, brown sugar, and 1 tbsp of the shortening,

3. In a mixer, cream together remaining shortening and sugar

4. Beat in applesauce and vanilla, mix well

5. Gradually mix in dry ingredients until dough forms

6. Add in gochujang mixture in small blobs spaced out

7. Mix/stir until it forms swirls/ stripes, but don't overmix

8. Refrigerate dough for ~30 min

9. Scoop out dough and roll into 1-1.5" balls

10. Bake at 350 °F for ~15 min, or longer as needed