



Mercy For Animals' engraved rolling pin is safe to use with food. Hand-crafted in Warsaw, Poland, it's carved from sustainable beech wood that's been treated and oiled for durability. It's great for embossing vegan cookies, pastry, and pasta. Not to mention pottery, play dough, fondant, and so much more!



Embossed Sugar Cookie Recipe

MAKES ABOUT 25–30 COOKIES.

INGREDIENTS

- 1 cup vegan "butter" (room temperature)
- 1 1/4 cups vegan powdered sugar
- 1 1/2 tsp. Ener-G Egg Replacer mixed with 2 Tbsp. water
- 1 1/2–3 tsp. vanilla
- 1 tsp. salt
- 3 1/8 cups all-purpose flour

DIRECTIONS

1. Pre-heat oven at 375.
 2. Cream the vegan "butter" and sugar together.
 3. Add Ener-G Egg Replacer and vanilla. Blend well.
 4. Sift flour and salt together. Incorporate into wet mixture slowly.
 5. Place the dough in a zip-sealing bag and refrigerate for two hours.
 6. Briefly knead dough on a floured surface.
 7. Roll, emboss, and cut cookies into desired shapes, dusting the dough with flour as necessary.
 8. Bake for 8 to 10 minutes.
 9. Cookies are done when the edges are golden.
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TIPS ON GETTING THE BEST RESULTS:

- Be generous with the flour on your dough but use less on your rolling pin.
 - Press firmly and roll slowly.
 - Don't use a leavener in your recipe.
 - Pre-heat the oven very well.
 - Refrigerate your dough for two hours before rolling.
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CLEANING YOUR ROLLING PIN:

- Dry brush clean first, then if needed, wash with water and soap.
- Make sure your rolling pin is fully dry before use.