

Vegan Chocolate Chip Cookies

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

36

Description

These vegan chocolate chip cookies are yummy turn out perfectly and are always a hit with kids even those who aren't vegan. Add in any other mixins of your choosing.

Ingredients

— - ½ cup coconut oil - 1 cup brown sugar - ¼ cup almond milk - 1 tablespoon vanilla extract - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - ½ teaspoon salt - 1 cup vegan chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Cream coconut oil and brown sugar together in a bowl with an electric mixer until thoroughly mixed
2. about 5 minutes. Mix in almond milk and vanilla until incorporated
3. 1 to 2 minutes. Whisk flour
4. baking powder
5. baking soda
6. and salt together in a bowl. Add the flour mixture to the almond milk mixture
7. stirring until combined; dough will be crumbly. Fold in chocolate chips. Roll the dough into tablespoon-sized balls and place on ungreased or parchment-lined baking sheets. Flatten each ball out a bit with your palm
8. pressing any crumbs back together. Bake in the preheated oven until the edges are golden brown and set
9. about 8 minutes. Cook's Note The texture of the cookies will be different from regular baked goods because of the lack of dairy and eggs. The dough may be a little crumbly
10. but just smoosh it together and it will work fine!