



VEGAN CHOCOLATE CHIP COOKIES by Adiva

Ingredients: for 10 servings

½ cup (100 g) sugar
¾ cup (150 g) dark brown sugar, packed
1 teaspoon salt
½ cup (105 g) refined coconut oil, melted
¼ cup (60 mL) non-dairy milk
1 teaspoon vanilla extract
1 ½ cups (187 g) flour
½ teaspoon baking soda
4 oz (113 g) vegan semi-sweet chocolate, chunks
4 oz (113 g) vegan dark chocolate, chunks

Preparation: Under 30 min

In a large bowl, whisk together the sugar, brown sugar, salt, and coconut oil until combined.

Whisk in non-dairy milk and vanilla, until all sugar has dissolved and the batter is smooth.

Sift in the flour and baking soda, then fold the mixture with a spatula, being careful not to overmix.

Fold in the chocolate chunks evenly.

Chill the dough for at least 30 minutes.

Preheat oven to 350°F (180°C).

Scoop the dough with an ice cream scoop onto a parchment paper-lined baking sheet. Be sure to leave at least 2 inches of space between cookies and the edges of the pan so cookies can spread evenly.

Bake for 12-15 minutes, or until cookies just begin to brown.

Cool completely.

ENJOY!!!