

VEGAN CHOCOLATE CHIP COOKIES

INGREDIENTS

½ cup organic cane sugar (to ensure its vegan)
¾ cup organic brown sugar (to ensure its vegan)
1-teaspoon salt
½ cup Miyoko's Cultured Vegan Butter; slightly melted
1 vegan egg (1 tablespoon Bob Mill egg replacer + 2 tablespoons water ~ prepared according to package) or 2 tablespoons "JUST EGG"
1-teaspoon vanilla
1 ¼ cup all purpose flour
½ teaspoon baking soda
4 ounces dairy free semi sweet mini Chocolate chips (I use the "ENJOY LIFE" brand)
4 ounces semi sweet chocolate chunks or dark chocolate chips (I use the "ENJOY LIFE" brand)

INSTRUCTIONS

1. Place sugar, brown sugar, salt, and melted butter in a large bowl and whisk until well blended. Add vegan egg and vanilla. Whisk again until completely mixed in. Sift in flour and baking soda. Using a rubber spatula fold flour mixture until well combined. Add chocolate chips and fold in until combined. Cover bowl with plastic wrap and refrigerate for 30mins.
2. Pre heat oven to 350 degrees (at 15min mark of the 30min refrigeration time)
3. Line large sheet pan with parchment paper; scoop cookie dough onto pan placing no more than 6 at a time and about 2-3 inches apart. Bake 12-15mins (I bake mine for 13 ½ minutes, cool on pan for 2mins exactly; remove and place on wire rack. Enjoy!

TIP

* If you put a ½ slice of bread in the container with your cookies when you store them (if there are actually any left) the bread will harden but the cookies will stay soft {use ½ slice- whole slice depending on how many cookies are in the container}