

Yummy Choc Chip Vegan Cookies!

Ingredients:

(just google conversion rates if you prefer grams!)

- 1 cup flour
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/4 cup coconut oil
- 1/4 tsp vanilla extract
- 1/4 cup vegan chocolate chips



Directions:

1. Mix flour, sugars, baking soda, and salt in a large bowl.
2. Soften the coconut oil (about 20 seconds in the microwave) and add that to the mixture with the vanilla extract. Mix until ingredients are only just combined. Add a dash of water if the mixture is too dry. Use a wooden spoon or your hands.
3. Add the chocolate chips and distribute throughout the batter.
4. Transfer batter to the fridge and allow to cool for 30-45 minutes to harden.
5. Preheat oven to 170° C.
6. Scoop two tablespoons of batter onto a lined baking sheet and place two inches apart. Bake for 10-12 minutes or until edges start to brown.
7. Allow cookies to cool completely before removing from the baking sheet.