

# Vegan Chocolate Chip Cookies

SERVINGS  
22 COOKIES

PREP TIME  
10 MIN

COOK TIME  
20 MIN

TOTAL TIME  
30 MIN

*Savor the bliss of homemade vegan chocolate chip cookies! These irresistibly fluffy and chewy, slightly golden delights are made even better with simple pantry ingredients.*



**ORGANIZING**  
a Plant Based Life.com

## Ingredients

## Directions

1

- 1½ Cups All-Purpose Flour
- ¾ Cup Brown Sugar
- ¾ Cup Vegan Chocolate Chips
- ½ Cup Rolled Oats
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- ¼ tsp Salt

### COMBINE DRY INGREDIENTS

- Preheat oven to 350°.
- In a large bowl, add the dry ingredients and mix together.

2

- ½ Cup Plant Based butter (can substitute Coconut Oil)
- ½ Cup Non-Dairy Milk
- 2 tsp Vanilla Extract

### COMBINE WET INGREDIENTS

- In another bowl, combine the wet ingredients and mix just until combined.
- Add wet ingredients to dry ingredients and mix together just until combined.

3

### BAKE

- Drop rounded tablespoons of dough onto a lined baking sheet.
- Bake for 10-12 minutes or until the edges are slightly golden. Do not overcook. The cookies are ready when a spatula easily lifts the outer edges, and the interior slightly melds together.
- Allow cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.