

Vegan Cookie Bars

SERVINGS
8

PREP TIME
15 MIN

COOK TIME
30 MIN

TOTAL TIME
45 MIN

Soft, chewy, and packed with an abundance of rich chocolate chips - these vegan cookie bars make the perfect dessert or afternoon treat, and no one will guess they're vegan!



ORGANIZING
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Ingredients

Directions

1

- 1 tbsp Flaxseed Meal
- 3 tbsp Water

■ **Preheat oven to 350°**

- Prepare "Flax Egg": Combine flax and water in small both, and mix well. Let sit for 5 minutes to thicken

2

- ¾ C Vegan Butter
- ⅓ C White Sugar
- 1 C Brown Sugar, Firmly Packed
- 1 tbsp Vanilla Extract

- Melt vegan butter until softened (about 30 seconds)
- In large mixing bowl, cream together vegan butter and white sugar.
- Add brown sugar and vanilla extract.
- Mix together thickened flax egg and add to bowl.
- Mix until well combined.

3

- 2¼ C All Purpose Flour
- 1 tbsp Cornstarch
- 1 tsp Baking Soda
- ½ tsp Salt

- Add the flour to bowl and sprinkle on the cornstarch, baking soda, and salt.
- Stir until combined. The mixture will be very thick, you can use your hands if necessary.

4

- 1 C Vegan Chocolate Chips

- Fold in chocolate chips into the batter.

5

- Additional Sprinkle of Chocolate Chips

■ **Lightly coat a 9x9 or 8x8 pan with cooking spray.**

- Transfer batter to pan and press down evenly.
- Sprinkle desired amount of chocolate chips on top of batter. Arrange them upright for an even look.

6

- Bake for about 25-30 minutes until lightly golden, adding a few more minutes if necessary. Cooking time will vary based on the size of your pan. The bars are done when a toothpick inserted into the dough comes out clean.
- Cool in pan for about 20 minutes.

OPTIONAL TO SERVE

- Dairy-Free Vanilla Ice Cream

- Remove from pan and cut into squares.
- Top with ice cream, if desired.