

Vegan Oatmeal Chocolate Chip Cookies

SERVINGS
22 COOKIES

PREP TIME
10 MIN

COOK TIME
20 MIN

TOTAL TIME
30 MIN

These sweet & delicate cookies bake up thin, golden, and irresistibly crisp around the edges, with just enough oats to add a hint of texture without weighing them down.

ORGANIZING
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Ingredients

Directions

1

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

COMBINE DRY INGREDIENTS

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

2

- ½ Cup Plant Based Butter
- ¼ Cup Non-Dairy Milk
- 2 tsp Vanilla Extract

COMBINE WET INGREDIENTS

- Soften - do not melt - the plant-based butter.
- In a separate bowl, combine the wet ingredients and mix just until combined.

3

MIX WET INGREDIENTS INTO DRY

- Pour the wet mixture into the dry mixture.
- Stir until just combined. The dough will be thick and slightly sticky.

4

CHILL THE DOUGH

- Refrigerate the dough for 20 to 30 minutes.

5

BAKE

- Scoop rounded tablespoons of dough onto a lined baking sheet.
- Bake for 10-12 minutes or until the edges are slightly golden and the centers still look slightly soft for chewy cookies, and add an extra minute or two for crispier cookies.
- Allow cookies to rest on the baking sheet for 5 minutes, then transfer to a cooling rack.