



Vegan Chocolate Chip Cookies

Easy and Delicious Vegan Chocolate Chip Cookies - Goey, Crunchy, Soft and So Easy to Make Epic Vegan Cookies!



4.84 from 36 votes

Category: Vegan Type: Cookies Keyword: chocolate chip Prep Time: 20 minutes

Cook Time: 10 minutes Chilling Time: 1 hour Total Time: 1 hour 30 minutes Servings: 12 Cookies

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Ingredients

- 125 g vegan butter
- 175 g light brown sugar
- 1 tsp vanilla
- 300 g plain flour
- 1 + 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1/2 tsp sea salt
- 300 g vegan chocolate (chips/chopped)
- 75 ml vegan milk (I used almond)

Instructions

1. Add the vegan butter, sugar and vanilla to a bowl and beat until creamy - I use my stand mixer with the beater attachment!
2. Add in the plain flour, baking powder, bicarbonate of soda, and salt and beat until combined.
3. Gradually add in the vegan milk until the cookie dough is formed.
4. Add in the vegan chocolate and mix until distributed well!
5. Portion the cookies - I do 80g per cookie for 12 cookies and lightly roll into balls of dough. Put them in the freezer for at least 30 minutes, or in the fridge for an hour or so!
6. Whilst the cookie dough is chilling, preheat your oven to 180°C Fan, or 200°C regular! If your oven runs hot, go for 160°C-170°C.

7. Take the cookies out of the freezer/fridge and put onto two large lined trays - I do 6 per tray.
8. Bake the cookies in the oven for 10-11 minutes. Once baked, leave them to cool on the tray for at least 30 minutes, as they will continue to bake whilst cooling!
9. ENJOY!

Notes

- Instead of Milk you can use
 - 1/2 medium banana, mashed
 - 1tbsp flaxseed with 3tbsp water
 - 4tbsp applesauce
 - And there's so many more...!
- These are best eaten on the day of baking, but can be revived by microwaving for 15-30 seconds, or putting into a hot oven for 2-3 minutes!
- You can freeze the raw cookie dough easily, and bake from frozen if you don't want to bake the entire batch - they will take 12-13 minutes from frozen.
- Once baked, these will last for 4-5+ days!
- If you want a lovely texture - you can add in 1 level tbsp of cornflour, and take out 25g of the flour!
- White granulated is a good substitute for the light brown soft sugar, or dark brown soft if you want a more caramel flavoured cookie!
- If you want to make smaller cookies (60g) - they take about 9 minutes to bake!

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