

Chocolate Chip Cookies

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 25

Serving Size: 1 cookie

Ingredients	Quantity	Measure
All-purpose flour	2	cups
Baking soda	1	tsp.
Salt	1/2	tsp.
Sugar	1/2	cup
Packed brown sugar	1/2	cup
Nondairy milk, such as almond milk	4	Tbsp.
Vegetable oil	4	Tbsp.
Vanilla extract	1	tsp.
Semi-sweet chocolate chips, vegan	1	cups

Preparation

1. In a large bowl, combine flour, baking soda, and salt. Set aside.
2. In a separate large bowl, combine sugar, brown sugar, almond milk, vegetable oil, and vanilla extract. Mix until smooth. Stir in flour mixture, 1/2 cup at a time, until combined. Stir in chocolate chips.
3. Chill cookie dough in cooler for at least 30 minutes.
4. Once chilled, drop by rounded teaspoons on ungreased baking sheet, 2 inches apart. Bake at 350 degrees Fahrenheit for 10-12 minutes or until golden around edges.

Nutrition Information

 *From USDA Nutrient Database

Calories: 147 Total Fat: 6.1g Saturated Fat: 4g Monounsaturated Fat: 0.3g Polyunsaturated Fat: 0.1g Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 21.2g Fiber: 1.6g Total Sugar: 11.6g Protein: 1.7g Sodium: 100mg Vitamin A: 0µg Vitamin C: 0mg Calcium: 10mg Iron: 1.9mg Folate: 3µg

