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| Drawing of reindeer flying through a starry sky |
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| |  | | --- | | Vegan Chocolate Chip Cookies | | |  | | --- | | I promise these are delicious! | | Ingredients | | * 1/2 cup coconut oil, solid but scoop-able, the liquid form won’t work for this recipe. * 1 and 1/4 cups light brown sugar, packed * 2 teaspoons vanilla extract * 1/4 cup coconut milk (I like to use the thicker Thai variety, but any coconut milk will work) * 1/4 cup unsweetened applesauce * 2 and 1/3 cups all-purpose flour (be sure not to pack your flour) * 1 teaspoon baking soda * 1/2 teaspoon salt * 2 cups chocolate chips (use vegan chocolate chips if vegan), divided * Flaky sea salt, optional | | * 1 and 1/4 cups light brown sugar, packed | | * 2 teaspoons vanilla extract | | * 1/4 cup coconut milk (I like to use the thicker Thai variety, but any coconut milk will work) | | | Christmas 2020 (from Shannon Stracener) |   Drawing of gingerbread house and gingerbread men |

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|  | |  | | --- | | Ingredients (cont.) | | * 1/4 cup unsweetened applesauce | | * 2 and 1/3 cups all-purpose flour (be sure not to pack your flour) | | * 1 teaspoon baking soda * 1/2 teaspoon salt | | * 1/2 teaspoon salt | | * 2 cups chocolate chips (use vegan chocolate chips if vegan), divided. | | * Flaky sea salt, optional | | Instructions | | 1. Preheat oven to 375 degrees (F). Line a large baking sheet with parchment paper; set aside. 2. In a large bowl whisk together the coconut oil, brown sugar, and vanilla, beating until well combined. Add in the coconut milk and applesauce and whisk until well combined; set aside. In a separate bowl combine the flour, baking soda, and salt; whisk well to combine. 3. Add the dry ingredients into the wet mixture and, using a wooden spoon or very sturdy spatula, stir until ingredients are combined. The batter will be very thick! Fold in 1 and 3/4 cups of the chocolate chips. | |  | |  | |  | |  | |  | | Drawing of Christmas lights |
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|  | |  | | --- | | 1. Scoop three tablespoon sized mounds of dough onto the prepared cookie sheet, leaving a few inches between each cookies for spreading. Bake for 9 to 10 minutes, or until the edges are golden and the centers have set. Press remaining chocolate chips on top of warm cookies, and sprinkle with sea salt, if using. Cool cookies on the baking sheet for 15 minutes before transferring them to a cooling rack. | |  | | Notes | | If the dough appears too sticky, add a little more flour, one tablespoon at a time; if the dough appears too dry, add a tablespoon of coconut milk. | | Don’t over bake these cookies! They only need 9 to 12 minutes in the oven, and will firm up quite a bit as they cool. Over baked cookies will be dry and crumbly… not chewy like we want! | | These cookies are big! If you make them smaller, you’ll need to reduce the time. | | Vegan chocolate chips are easy to find. You can find them at Target, Wal-mart and most grocery stores. We use Enjoy Life brand a lot. | | Keep your coconut oil cool, but firm. If it gets too liquidy, things get weird. | |  | |  | |  | |  | |  | |  | | Drawing of gingerbread cookies |
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