

Chocolate Chip Cookies (VEGAN)

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Prep Time: 20 Minutes

Cook Time: 10 – 12 Minutes

Chilling Time: 2 Hours (or can prepare a day before)

Ingredients

1 Cup smart balance butter melted and then cooled for at least 5 minutes

1 ½ Cup light brown sugar

½ Cup granulated sugar

2 Tablespoons powdered egg replacer (for this recipe I used Neat Egg)

½ Cup applesauce

1 Teaspoon Mexican Vanilla

¼ Cup of Honey (if you are opposed of using honey you can use sugar free maple syrup)

3 ¼ Cups of all purpose flour

2 Teaspoons cornstarch

1 Teaspoon baking powder

1 Teaspoon baking soda

1 Teaspoon salt

2 Cups Chocolate chips I used half Regular Semi Sweet and White Chocolate Semi Sweet

Instructions

1. In a large bowl mix together the cooled melted butter, brown sugar, regular sugar, applesauce, honey, and vanilla extract
2. In a separate bowl, whisk together flour, cornstarch, baking powder, salt, and powder egg replacer.
3. Slowly add flour mixture to wet ingredients, stirring until completely combined.
4. Fold in Chocolate Chips.
5. Cover the bowl with clear wrap and allow to chill for 2 hours (or prepare the day before). While the dough is chilling, preheat the oven to 350F and prepare cookie sheets by lining with parchment paper.
6. Scoop about 2-2 ½ Tablespoons of cookie dough and roll into balls, and slightly press down the tops. Place them at least 2 inches apart on prepared cookie sheet and bake for about 10- 12 minutes.
7. Allow the cookies to cool completely on the cookie sheet.
8. Keep the unbaked cookie dough in the fridge while waiting to put the next batch in the oven.