

# Vegan Choc Chip Cookies



## Ingredients

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- 1 cup of plain flour
- 1/2 teaspoon of bi-carb soda
- 1/4 teaspoon of salt
- 1/4 cup of sugar
- 1/4 cup of brown sugar (or coconut sugar)
- 1/3 cup of vegan chocolate chips
- 2 tablespoons of soy milk
- 3 tablespoons of melted vegan butter

## Method

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- In a spacious bowl, combine all the dry ingredients. Then, gently fold in the wet ingredients to create a dough. Initially, the mixture may appear dry, so continue to stir until it reaches a cookie-dough consistency. If necessary, you can add more milk to achieve the desired texture.
- Refrigerate the dough until it becomes cold.
- Preheat your oven to 160°C (320°F).
- Shape the dough into balls and arrange them on a greased baking tray, ensuring there is enough space between each cookie to allow for spreading during baking.
- Bake the cookies for approximately 11 minutes. When you take them out of the oven, they may seem slightly underdone, but that's perfectly fine. Allow them to cool for about 18 minutes before indulging in these delightful treats.

