

THE Vegan Chocolate Chip Cookies For One

Makes 2

Hands-on Time 10 minutes

Baking Time 14 minutes

Ingredients

- 4 tbsp plain flour
- 1/8 tsp baking powder
- Pinch bicarbonate of soda
- Pinch fine salt
- 1 tbsp + 1 tsp light brown sugar
- 1 tbsp caster sugar
- 1 tbsp + 1 tsp olive oil
- 2 tsp milk or non-dairy alternative
- 1/8 tsp vanilla extract
- 2-4 squares chocolate or vegan chocolate (4 if Dairy Milk size, 2 if Lindt size)

Equipment

- Measuring spoons
- Small bowl
- Mixing bowl
- Spatula
- Bread knife
- Baking sheet (ideally aluminium) or air fryer with cake tin base
- Baking parchment
- Wire rack

Method

1. Preheat and Prepare

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3. If using an air fryer, preheat at 150°C for 5 minutes with the tin inside.

2. Make the Dough

- In a small bowl, measure flour, baking powder, bicarbonate of soda, and salt. Add the pinches of bicarbonate and salt last to gauge the amount.
- In a mixing bowl, combine light brown sugar, caster sugar, olive oil, milk/dairy alternative, and vanilla extract. Beat until thick, combined, and beige.
- Add the dry ingredients and fold until no white specks remain.
- Chop the chocolate into small splinters and shards using a bread knife. Fold into the dough until evenly distributed.

3. Shape and Bake

- Place a piece of parchment on the worktop. Divide the dough into 2 balls and place them spaced apart on the parchment.
- If using an air fryer, carefully lift the parchment onto the preheated tin. Otherwise, slide the parchment onto a baking sheet and place in the oven on the middle shelf.
- Bake for 14 minutes until golden with melted chocolate pockets.

Tip

- For the best texture, let the cookies cool slightly before eating.
- Enjoy!