

THE Vegan Chocolate Chip Cookies

Makes 16

Hands-on Time 10 minutes

Baking Time 14 minutes

Ingredients

- 150ml olive oil
- 140g light brown sugar
- 105g caster sugar
- 1 tsp vanilla extract
- 80ml milk or dairy alternative
- 290g plain flour
- 1/2 tsp bicarbonate of soda
- 1 tsp baking powder
- 1/2 tsp fine salt
- 200g chocolate or vegan chocolate

Equipment

- Bowl
- Whisk
- Spatula
- Bread knife
- Baking sheet (ideally aluminium)
- Baking parchment
- Spoon
- Wire rack

Method

1. Make the Dough

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- In a bowl, whisk olive oil, light brown sugar, and caster sugar until thick and beige.
- Add vanilla extract and milk/dairy alternative, whisking briefly to combine.
- Add flour, bicarbonate of soda, baking powder, and salt. Switch to a spatula 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.

2. Bake the Cookies

- Line a baking sheet with parchment. Dollop half the dough into 8 mounds, spaced evenly apart. Shape into balls with clean hands if desired.
- Bake for 14 minutes until golden with melted chocolate pockets.
- Slide the parchment with cookies onto a wire rack to cool.
- Repeat with the remaining dough to bake another 8 cookies.

Tip

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

Enjoy!