The Best Ever Vegan Chocolate Chip Pecan Cookies

Description

These irresistibly soft and chewy vegan chocolate chip pecan cookies are the perfect blend of sweet and nutty. Loaded with gooey chocolate chips and crunchy pecans, they're easy to make and completely dairy-free and egg-free!

Ingredients:

- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup coconut oil or vegan butter, softened
- ½ cup brown sugar, packed

- ¼ cup granulated sugar
- ¼ cup unsweetened applesauce
- 1 teaspoon vanilla extract
- ¾ cup vegan chocolate chips
- ½ cup chopped pecans

Instructions:

1. **Preheat the oven:** Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. **Mix the dry ingredients:** In a medium bowl, whisk together the flour, baking soda, baking powder, and salt. Set aside.
3. **Cream the coconut oil and sugars:** In a large bowl, use a hand mixer or whisk to beat the softened coconut oil (or vegan butter) with the brown sugar and granulated sugar until smooth and creamy.
4. **Add wet ingredients:** Mix in the applesauce and vanilla extract until fully combined.
5. **Combine wet and dry ingredients:** Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix.
6. **Fold in the chocolate chips and pecans:** Stir in the vegan chocolate chips and chopped pecans until evenly distributed.
7. **Scoop and shape:** Use a cookie scoop or tablespoon to drop dough balls onto the prepared baking sheet, spacing them about 2 inches apart.
8. **Bake:** Bake for 10-12 minutes, or until the edges are lightly golden. The cookies will continue to set as they cool.
9. **Cool:** Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.
10. **Enjoy!** Serve warm with your favorite plant-based milk or store in an airtight container for up to a week.