



The Ultimate Vegan Chocolate Chip Cookies

Description

*These **vegan chocolate chip cookies** are soft, chewy, and loaded with gooey chocolate chips. They're made with simple, wholesome ingredients and have the perfect balance of crispy edges and a soft center. Easy to make, no fancy equipment required, and absolutely delicious!*

Ingredients:

- 1/2 cup (120g) vegan butter, softened
- 1/2 cup (100g) brown sugar
- 1/4 cup (50g) cane sugar
- 1/4 cup (60ml) unsweetened plant-based milk
- 1 teaspoon vanilla extract
- 1 and 1/2 cups (190g) all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

- 1/2 teaspoon cinnamon (optional, but recommended for depth of flavor!)
- 3/4 cup (130g) vegan chocolate chips or chunks

Instructions:

Step 1: Prepare the Dough

1. In a large bowl, cream together the **vegan butter, brown sugar, and cane sugar** until smooth and fluffy. You can use a hand mixer or mix vigorously with a whisk.
2. Add the **plant-based milk** and **vanilla extract** and mix until fully combined.

Step 2: Dry Ingredients

3. In a separate bowl, whisk together the **flour, baking soda, salt, and cinnamon (if using)**.
4. Gradually add the dry ingredients to the wet mixture, stirring gently until just combined.

Step 3: Add the Chocolate

5. Fold in the **vegan chocolate chips**, distributing them evenly throughout the dough.

Step 4: Chill the Dough

6. Cover the bowl and **refrigerate for at least 30 minutes**. This step helps prevent excessive spreading and enhances flavor.

Step 5: Bake the Cookies

7. Preheat your oven to **350°F (175°C)**. Line a baking sheet with parchment paper.

8. Scoop tablespoon-sized portions of dough onto the baking sheet, spacing them about 2 inches apart.
9. Bake for **10-12 minutes** or until the edges are golden but the center looks slightly underdone.
10. Remove from the oven and let them sit on the baking sheet for 5 minutes before transferring to a wire rack to cool.