

Chocolate Chip Cookies!

These oil-free, butter-free chocolate chip cookies are uh-mazing! We're infusing more fiber by using flax and if you swap out the whole wheat flour for sorghum, these are also gluten free!

- 1/3 cup unsweetened applesauce
- 1/3 cup almond butter
- 1/2 cup dry sweetener*
- 1 tablespoon ground flaxseeds
- 2 teaspoons pure vanilla extract
- 1 1/3 cups oat flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup sorghum flour, or whole wheat pastry flour
- 1/2 cup grain-sweetened chocolate chips (I use dark chocolate)
- 1/3 cup chopped walnuts (optional)

Directions

1. Preheat the oven to 350°F. Line two large baking sheets with parchment paper or Silpat baking mats.
2. In a large bowl, use a strong fork to beat together the applesauce, almond butter, dry sweetener, and flaxseeds. Once relatively smooth, mix in the vanilla. (Editor's Note: Dry sweetener means any non-liquid sugar that is not made with animal byproducts (table sugar in America often is). You can use vegan cane sugar, date sugar, and maple sugar.)
3. Add in the oat flour, baking soda, and salt and mix well.
4. Add the sorghum flour, chocolate chips, and walnuts, if using, and mix well.
5. Drop spoonfuls of batter onto the prepared baking sheets in about 1 1/2-tablespoon scoops, about 2 inches apart. Flatten the cookies a bit, so that they resemble thick discs (they won't spread much at all during baking).
6. Bake for 8 to 10 minutes. The longer you bake them, the crispier they will be.
7. Remove the cookies from the oven and let them cool on the sheets for 5 minutes, and then transfer to a cooling rack to cool completely.



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