

THE BEST VEGAN CHOCOLATE CHIP COOKIES EVER!

Makes approx. 36 cookies per batch

Ingredients

- 1 Cup salted vegan butter (I used Country Croc plant-based sticks)
- 1 Cup vegan white sugar
- 1 Cup light brown sugar (you can use dark but use a little less)
- 4 teaspoons of pure vanilla extract
- ½ Cup applesauce (I used unsweetened)
- 3 Cups unbleached flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 package of vegan chocolate chips (9-10oz)

Instructions

- 1- Preheat oven to 375 F (190 Celsius). Line 3 baking sheets with parchment paper.
 - 2- In a medium bowl mix flour, baking soda, baking powder, and salt. Set aside.
 - 3- Cream together butters and sugars until combined.
 - 4- Mix in applesauce and vanilla. Mix for 1 minute.
 - 5- Mix in dry ingredients until combined.
 - 6- Add chocolate chips (and nuts if desired) and mix well.
 - 7- Roll about 3 tablespoons of dough into balls and place them evenly spaced on cookie sheets.
 - 8- Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just starting to turn brown. Do not over bake. They will firm up out of the oven.
 - 9- Let them sit on a baking pan for 5 minutes before moving off.
- *Dough can be frozen! Portion dough, roll into balls and freeze in a single layer in airtight container for up to 2 months. To cook you can either let the dough balls thaw for about an hour then bake as directed. Or cook from frozen by preheating the oven to 350 degrees and put dough in oven right after turning oven on. Set the timer and remove cookies after 15 minutes.

This is a super easy, fuss-free recipe for the yummiest classic vegan chocolate chip cookie recipe.

Presented by Tonia Hicks

Your Vegan Friend Tonia, from Unchained TV!

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