

Vegan Gluten-Free Chocolate Chip Cookies



Prep: 20 mins
Cook: 15 mins



12



Easy

METHOD

1. Combine all dry ingredients in a bowl, then stir in wet to form a dough – it will be dry at first, so keep stirring until a cookie-dough texture is achieved.
2. If needed, add 1-2 tbsp extra almond milk.
3. Knead the dough and form equal dough balls.
4. Place each dough ball onto a greased baking tray, leaving enough room between cookies for them to spread.
5. Bake 11-15 minutes on the centre rack.
6. They'll look underdone when you take them out. Let them cool on the baking tray 10 minutes before touching, during which time they will firm up.
7. If the cookies don't spread enough, just press down with a spoon after baking.
8. Enjoy!

INGREDIENTS

60g gluten-free, vegan chocolate chips
125g (5oz) brown sugar
125g (5oz) caster sugar
4tbsp **almond*** milk
3tbsp rapeseed oil
160g gluten-free white flour

*allergens highlighted in **bold**

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