

American Chocolate Chip Cookies

Makes about 30 cookies (2 baking sheets)

Ingredients

- ❑ 80g cane sugar
- ❑ 80g whole cane sugar
- ❑ 120ml canola oil
- ❑ 120ml rice milk, soya & rice milk, or almond milk
- ❑ 2 tbsp cornstarch
- ❑ ½ tsp bourbon pure vanilla powder
or 1 sachet bourbon vanilla sugar
- ❑ 320g whole spelt flour or whole wheat flour
- ❑ ½ tsp baking soda
- ❑ ½ tsp salt
- ❑ 150g semi-sweet chocolate (60% cocoa or higher),
chopped into chunks

Method

- ❑ In a mixing bowl mix together the white and brown sugars and oil for about a minute. Add the plant milk, cornstarch and vanilla and beat strongly until there are no clumps of cornstarch left.
- ❑ Add half the flour, the baking soda, and salt, and mix well. Mix in the rest of the flour. Fold in the chocolate chunks.
- ❑ Put parchment paper on two baking sheets and lightly grease them.
- ❑ Preheat the oven to 150 °C (upper and lower heat).
- ❑ Always put a round tablespoon full of cookie mixture on the baking sheet – leave a bit of space between the cookies! Flatten down the cookies a little bit with your (clean!) fingers.
- ❑ Bake cookies for 17 minutes. Take the baking sheets out of the oven and leave the cookies on the baking sheets for about 5 minutes. Then put the cookies on a wire rack so they can finish cooling.
- ❑ Theoretically they keep for weeks in an airtight container – but in practice they are eaten up very very quickly.

Happy baking!

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