

VEGAN CHOCOLATE CHIP COOKIES

Ingredients:

2 cups all-purpose flour
2 t baking powder
1 t baking soda
2 big pinches of kosher salt, plus more for garnish
1/2 cup granulated sugar or brown sugar
2/3 cup maple syrup
4 t pure vanilla extract
1/2 cup olive oil
2/3 cup bittersweet chocolate chips

Directions:

Preheat your oven to 350F. Line a baking sheet with parchment paper. Whisk together the flour, baking powder, soda, salt, and sugar. In a 2-cup measuring cup whisk together the maple syrup, vanilla, and olive oil. Add to the dry ingredients and beat until almost together. Add chocolate chips and mix until combined. Scoop the dough using a 1/4 cup measuring cup or ice cream scoop. Place on the prepared baking sheet. Flatten slightly and sprinkle with salt. Bake for 11 minutes.