

# Vegan chocolate chips cookies



## INGREDIENTS

$\frac{3}{4}$  cup Coconut Sugar

$\frac{1}{2}$  cup coconut oil melted

1 teaspoon vanilla extract

$\frac{1}{4}$  cup almond milk

2 cups organic flour

1 teaspoon baking soda

1 teaspoon baking powder

pinch of salt

Pinch of nutmeg

Pinch of cinnamon

$\frac{3}{4}$  cup dark chocolate chips

$\frac{1}{2}$  cup of pecans or walnuts or peanuts or hazelnuts

## INSTRUCTIONS

Preheat oven to 175C

In a medium bowl mix sugar, and coconut oil together. Then add in vanilla extract and spices and almond milk. Mix ingredients.

Add flour, baking soda and baking powder into a sifter. Then sift in dry ingredients into cookie mixture. Mix.

Stir in chocolate chunks and nuts

Use a tablespoon to form dough balls or do what I did and shape by hand. Add to a non-stick cookie sheet.

Bake for 8 minutes until golden brown.

Enjoy!

I sprinkled a pinch of sea salt