



## Chewy vegan chocolate chip cookies

**MAKES** 16 **PREP** 15 mins plus cooling **COOK** 10-12 mins **DIFFICULTY** Easy **VE** Vegan

These gooey vegan treats are seriously easy to make – stopping at just the one is the hard part!

### What you'll need

110g vegan butter/margarine, solid rather than spreadable

150g soft light brown sugar

60g caster sugar

1 tsp Dr. Oetker Madagascar Vanilla Bean Paste

2 tbsp dairy-free milk

200g plain flour

1 tsp Dr. Oetker Baking Powder

1 tbsp cornflour

100g Dr. Oetker 54% Dark Chocolate, broken into chunks



### Method

**1.** Heat the oven to 200C/180C fan/gas 4 and line two flat baking trays with baking paper. Combine the vegan butter and sugars in a bowl, then beat with an electric mixer until light and fluffy. Mix in the Dr. Oetker Vanilla Bean Paste and dairy-free milk, then sift over the flour, Dr. Oetker Baking Powder and cornflour. Whisk briefly until all the ingredients are combined. Add the Dr. Oetker Dark Chocolate chunks and stir through the dough.



#### Tip from Dr. Oetker

If you want to make this recipe even easier, use Dr. Oetker's Extra Dark Jumbo Chocolate Chips.

**2.** Divide the mixture into 16, then roll each portion into a ball. Space the balls out on the baking trays and flatten lightly with the palm of your hand. Bake for 10-12 mins until pale and golden. Leave to cool on the trays for 10 mins, then transfer to a wire rack to cool completely. Eat straight away or store in an airtight container for up to three days once cooled.



#### Tip from Dr. Oetker

Leaving the cookies to cool on the tray means the residual heat will get them lovely and crisp at the bottom!



#### Tip from Dr. Oetker

Fruit and nut combos are a great way to give your cookies some extra texture – cranberries and macadamias always go down a treat!