

VEGAN CHOCOLATE-CHIP COOKIES



Ingredients:

- 2 C all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- 1 C Earth Balance – vegan butter sticks
- 1 C dark brown sugar
- 2 tsp vanilla extract
- 1 Tbsp vegan sour cream or egg replacer
- ½ C vegan semi-sweet chocolate chips
- ½ C chopped walnuts

Directions:

Preheat oven to 350°F.

In a medium bowl, combine flour, baking soda, and salt. Mix well and set aside.

Beat butter, dark brown sugar, and vanilla in a large bowl at medium speed until creamy. Add sour cream and beat well. Gradually add flour mixture and stir in chocolate chips and walnuts.

Drop batter by rounded tablespoons onto an ungreased cookie sheet. Bake 20 minutes or until golden brown.

C = cup, tsp = teaspoon, Tbsp = tablespoon

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