

# Oodaalolly Vegan Chocolate Chip Cookies

Pretty much everyone loves chocolate chip cookies. The cookies made using this recipe taste delicious, happen to be vegan, and many of the ingredients are sourced from The Philippines.

I consider fresh baked cookies a treat, so my recipe only makes about 8 yum sized ones. But it can easily be scaled up if you are going to be entertaining or just want to have a few more - and once you taste them, you very well might!

## Instructions

1. Preheat Oven to 375°F
2. Whisk Wet Ingredients  
Get out a large bowl. Put the sugar, vanilla, and coconut oil inside and get mixing. Add the coconut milk and the applesauce and keep on mixing! Don't worry, if it looks sort of clumpy. It will work out!
3. Mix the Dry Ingredients  
Get another bowl and throw in the flour, salt, and baking soda. Whisk to mix.
4. Mix the Dry With the Wet  
Toss the dry ingredients into the bowl with the wet ingredients. I recommend switching over to a bamboo spoon to really mix the ingredients together. (A whisk isn't up to the task.)  
Mix them up until they are nicely combined.  
Now for the fun part!  
Put MOST of the chocolate chips in the mix. Really start working the mix together. You'll know when it's done when it starts to look like, you know, cookie dough!
5. Mold Cookie Clumps + Bake  
With this recipe you'll have enough to make about 8 cookies. I use a medium sized serving spoon to measure out the dough for each cookie. It doesn't have to be exact.  
Put the clumps on the parchment paper lined cookie sheet - leaving some space between - and bake for about 10 minutes. When the edges of the cookies are a brownish gold the cookies are probably ready.



## Shopping List

Ingredients	Have it	Quantity
Coconut oil	<input type="checkbox"/>	50g
Cane Sugar	<input type="checkbox"/>	100g
Vanilla extract	<input type="checkbox"/>	1 tsp
Coconut Milk	<input type="checkbox"/>	50g
Unsweetened Apple Sauce	<input type="checkbox"/>	30g
Baking Soda	<input type="checkbox"/>	1/2 tsp
Salt	<input type="checkbox"/>	1/4 tsp
All Purpose Flour	<input type="checkbox"/>	170g
Oodaalolly 70% Dark Chocolate	<input type="checkbox"/>	85g (1 bar)

6. Sprinkle With Remaining Chips and Cool  
When you take the cookies out, they should still be slightly soft. Lightly smush - very technical term - the chips you saved on the tops of the cookies. Let the cookies cool for about 10 minutes.
7. Eat a cookie!