

Classic Chocolate Chip Cookies | Dairy & Egg-Free

Swick

Serves 2 | Active Time: 15 minutes | Total Time: 30 minutes

Step 1: Making & Baking the Chocolate Chip Cookies

- 2 1/4 cup all-purpose flour
- 1 tbsp cornstarch (or arrowroot)
- 1 tsp baking soda
- 3/4 tsp sea salt
- 1 cup non-dairy butter (such as Earth Balance)
- 3/4 cup brown sugar
- 1/2 cup white sugar
- 1/4 cup water
- 1 tbsp pure vanilla extract
- 1 1/2 cups semi-sweet chocolate chips (non dairy)*
- 1 cup chopped pecans, optional

Preheat the oven to 325° F (160°C).

Combine the flour, cornstarch, baking soda and salt in a medium mixing bowl. Set aside.

Combine the non-dairy butter with the brown and white sugars in either the bowl of a standing electric mixer fitted with the paddle attachment or, if using a hand mixer, a medium mixing bowl. Add the water and vanilla and beat for about 4 minutes or until fluffy.

Continue beating and slowly add the reserved dry ingredients. When completely blended, stop the mixer and immediately add the chocolate chips and pecans. Using a rubber spatula, fold everything together.

*Note: The amount of chocolate chips you use depends on the chocolate used and how chocolaty you want the cookies to be.

Line a baking tray with parchment paper or spray with non-stick spray. Using a large soup spoon, form equal size rounds of dough (or use a small ice-cream scoop). Place the rounds on the prepared baking tray, taking care to leave about 1 1/2-inches between each cookie as they will spread out a bit as they bake. Transfer to the refrigerator to set for about 15 minutes before baking.

Remove from the refrigerator and place in the preheated oven. Bake for 13 to 15 minutes or until the edges turn a light golden color. When done, let cool on the baking tray for a few minutes before transferring to a wire rack to cool completely before serving.