



Dessert by: **Dielle D'Souza**

Dessert Recipe: **Vegan Chocolate Chip Cookies**

### **Ingredients**

1 cup whole wheat flour  
1 cup all-purpose unbleached flour  
2 tsp baking powder  
1/2 tsp salt  
1/2 tsp cinnamon powder (optional)  
1 cup chocolate chips  
3/4 cup raw sugar  
1/2 cup vegetable oil  
1 tsp vanilla  
1/4 cup water

### **Instructions**

- Pre-heat the oven to 350 degrees Fahrenheit.
- Whisk together the dry ingredients (except the sugar). Add the chocolate chips and stir well.
- In another bowl, stir together the sugar, oil, vanilla and water and mix well.
- Make a well in the centre of the dry ingredients and pour in the wet ingredients. Stir till just mixed. If you need to, add water one teaspoonful at a time.
- Use a tablespoon to form the cookies. Place them on an ungreased cookie sheet and bake for 8 to 10 minutes. They'll be slightly soft on top and will harden up a little as they cool.
- Transfer to wire racks to cool. Makes about 3 dozen cookies.

Recipe Source: **Inspired by this recipe from <http://vegweb.com/recipes/happy-vegan-chocolate-chip-cookies> with a few tweaks**