

Vegan Chocolate Chip Cookies for Inspiration

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Ingredients

2 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. kosher salt
1/2 cup firmly packed dark brown sugar
1/2 cup granulated sugar
1/2 cup canola oil
1/4 cup water
2 tsp. pure vanilla extract
1 cup bittersweet chocolate chips
1 cup semisweet chocolate chips



Directions

1. In medium bowl, whisk together flour, baking soda, and salt. Toss with chocolate.
2. In second bowl, break up brown sugar, making sure there are no lumps. Add granulated sugar, oil, water, and vanilla and whisk to combine. Add flour mixture and mix until just combined (there should be no streaks of flour).
3. Line 2 cookie sheets with parchment paper. Spoon out 2-inch mounds of dough, spacing 2 inches apart. Freeze 30 minutes.
4. Heat oven to 375°F. Bake cookies, rotating position of pans after 6 minutes, until edges are golden brown, 9 to 12 minutes total. Let cool.