

VEGAN CHOCOLATE CHIP COOKIES



This recipe is
from
Detoxinista:

The recipes on this blog are created and adapted by Megan Gilmore. She is on a mission to make healthy living easier and more accessible. She loves sharing quick and easy recipes, made with only all-natural ingredients, to prove how delicious real foods can be!

Ingredients:

- 2 cups almond meal, or almond flour
- 1/4 cup coconut oil, softened
- 3 Tablespoons pure maple syrup
- 1/4 teaspoon sea salt
- 1/2 teaspoon baking soda
- 2 teaspoons vanilla extract
- 1/2 cup dark chocolate chips

Method:

Preheat oven to 350F.

In a medium bowl, whisk together the almond meal, salt, and baking soda, then add the coconut oil, maple syrup and vanilla extract and mix well.

Fold in the chocolate chips, then drop batter by rounded tablespoons onto a baking sheet lined with a Silpat, or parchment paper.

Bake at 350°F / 176°C / Gas Mark 4 for 8-9 minutes, until the edges are golden brown.

Allow to cool on the pan for 10 minutes, then serve warm or allow to cool to room temperature.

Hope you enjoy them the next time a cookie craving strikes!

Ingredients are available in the shop. If you are not sure where please ask a member of staff. This recipe is available to view online at www.phoenixshop.co.uk and the Phoenix Community Shop Facebook page