

Vegan Chocolate Chip Cookies

Ingredients:

2 cups plain flour
2 teaspoons baking powder
1/2 teaspoon salt
1 packet of Sweet William dairy-free chocolate chips – (available at Coles, Woolworths, and IGA'S) or any other vegan chocolate chips.
1 cup sugar
1/2 cup canola or vegetable oil
1 teaspoon vanilla
1/4 cup water



Directions:

1. Preheat oven to 180 C
2. In a large bowl mix flour, baking powder and salt. Add chips. Make a well in the centre and set aside.
3. In a medium size bowl mix sugar and oil. Mix it well. Add the vanilla and then add the water. Mix it well.
4. Add the wet to the well in the dry. Mix it well but be careful not to overwork it.
5. Roll them into balls and place them on baking tray.
6. Bake for 6 minutes and then flip and rotate the sheets.(top to bottom, and 180 degree rotation)
7. Bake another 6 minutes and check them.
8. They are done when you put a fork in them, and no mixture sticks to the fork. They will harden up some as they cool.

Makes 10 – 12 cookies.