Julie Zyromski

Decadent vegan chocolate cookies

Portions: 12 cookies
Preparation: 20 minutes
Cooking time: 25 minutes

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Ingredients

1 ½ cup (370 ml) all purpose unbleached flour
1 cup (250 ml) extra brute cocoa powder
1 tsp (5 ml) baking soda
One pinch salt
1 tablespoon (15 ml) cornstarch
1 tablespoon (15 ml) ground flaxseeds
½ cup (120 ml) oatmilk
1 cup (250 ml) brown sugar, lightly packed
⅔ cup (150 ml) sunflower oil or vegetable oil
¼ cup (60 ml) dark chocolate chips
¼ cup (60 ml) cacao nibs
Sea salt, to taste

Steps

1. With the rack in the middle position, preheat the oven to 350°F (180°C).
2. Line a baking sheet with parchment paper or a silicone mat.
3. In a bowl, combine the flour, cacao powder, baking soda and salt. Mix together the cornstarch and ground flaxseeds with the oatmilk.
4. In the bowl of a stand mixer, using the paddle attachment mix the oil with brown sugar. Add the flour mixture and then the milk one. Mix on low speed until homogenous.
5. With a 2-tbsp (30 ml) ice cream scoop, shape the dough into 12-14 balls. Place on the baking sheet.
6. Press the chocolate chips and nibs into the balls.
7. Bake for about 25 minutes, remove from the oven and sprinkle immediately with sea salt. Let cool completely before transfering onto a serving plate.