



AN EXTRA SPECIAL FATHER'S DAY TREAT

# VEGAN CHOC CHIP COOKIES

## INGREDIENTS

- ½ CUP SALTED VEGAN BUTTER – ROOM TEMPERATURE
- ¼ CUP OF APPLESAUCE
- 1 CUP BROWN SUGAR
- 2 TEASPOONS VANILLA EXTRACT
- 1 1/2 CUPS OF FLOUR
- 2 –3 TABLESPOONS OF WATER
- 1 TEASPOON BAKING SODA
- 1 CUP VEGAN CHOC CHIPS

## UTENSILS

- MIXING BOWL AND SPOON
- MEASURING CUP
- MEASURING SPOON
- SPATULA
- BAKING SHEET
- & COOLING RACK

## DIRECTIONS

- 1 PREHEAT YOUR OVEN TO 350 DEGREES AND LIGHTLY SPRAY YOUR BAKING SHEET
- 2 PLACE VEGAN BUTTER, BROWN SUGAR, APPLESAUCE AND VANILLA EXTRACT IN MIXING BOWL AND MIX WELL
- 3 ADD THE FLOUR, BAKING SODA AND WATER TO THE BOWL AND MIX UNTIL COMBINED
- 4 ADD THE VEGAN CHOCOLATE CHIPS AND MIX WELL
- 5 USE A TABLESPOON TO SCOOP OUT SMALL AMOUNTS OF THE MIXTURE AND PLACE IT ON YOUR BAKING SHEET – LEAVING SPACE BETWEEN EACH SPOONFUL

