

VEGAN CHOCOLATE CHIP COOKIES

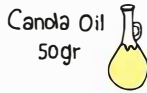
BY CHEF AARON CASTILLO TELLERÍA • AWASI IGUAZÚ

Ingredients



Coconut milk
100gr.

Brown sugar
120 gr



Canola Oil
50gr

Dark cocoa powder
100gr

Baking powder
100 gr

Plain Flour
250 gr.



Dark chocolate chips (vegan)
100 gr.

Chopped hazelnuts
100 gr.



Preparation

- ① Mix the coconut milk, sugar and canola oil until emulsified

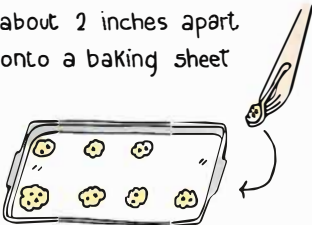


- ② Slowly add in the flour, baking powder, dark cocoa and the ground hazelnuts until the dough unifies

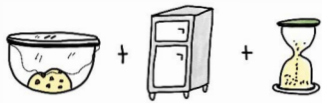
- ③ Lastly, mix in the vegan chocolate chips



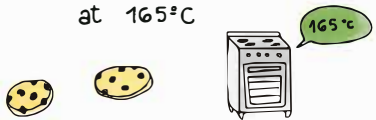
- ⑤ Drop dough in rounded tablespoons about 2 inches apart onto a baking sheet



- ④ Place covered in the refrigerator for one hour



- ⑥ Bake for 10-12 minutes at 165°C



- ⑦ Let cool and enjoy your vegan chocolate chip cookies!

