



Vegan Chocolate Chip Cookies



INGREDIENTS

1 ¼ cups Hy-Vee all-purpose flour
2 tbsp Hy-Vee corn starch
1 tsp kosher salt
½ tsp Hy-Vee baking powder
½ tsp Hy-Vee baking soda
½ cup tahini
½ cup Full Circle Market organic white pure cane sugar
⅓ cup Full Circle Market organic light brown pure cane sugar, packed
2 tbsp Full Circle Market organic refined coconut oil
¼ cup Full Circle Market original non-dairy oat beverage
1 tsp Full Circle Market pure vanilla extract
1 cup Enjoy Life semisweet chocolate mega chunks

PREPARATION

- 1** Preheat oven to 350°. Line 2 rimmed baking pans with parchment paper; set aside. Whisk together flour, corn starch, salt, baking powder, and baking soda in a medium bowl; set aside.
- 2** Beat tahini, white and brown sugars, and coconut oil in a large mixing bowl with an electric mixer on medium for 2 minutes or until smooth and creamy. Add oat beverage and vanilla; beat 1 minute.
- 3** Slowly beat in flour mixture on low until combined. Fold in chocolate chunks. Drop about 2 tablespoons dough 2-inches apart on prepared baking pans.
- 4** Bake 10 to 12 minutes or until edges are lightly browned. Cool in pans 2 minutes. Transfer cookies to wire cooling rack and cool completely.

NUTRITION FACTS

Calories: 200
Total Fat: 10g
Saturated Fat: 4.5g
Trans Fat: 0g
Cholesterol: 0mg

Sodium: 160mg
Carbohydrates: 026g
Fiber: 1g
Sugar: 15g
Protein: 3g