

Recipe of the week – Vegan chocolate chip cookies

- Everybody like a cookie, these cookies are vegan, but dairy chocolate could also be used
- I hope that you give it a go and enjoy eating the result as much as I did when I made it!



Ingredients

- 200g/7oz dairy-free margarine
- 125g/4½oz soft light brown sugar
- 100g/3½oz caster sugar
- 1 tsp vanilla extract
- 250g/9oz plain flour
- ½ tsp baking powder
- ½ tsp bicarbonate of soda
- pinch of salt
- 200g/7oz vegan dark chocolate chips
- 1 tbsp soya milk

Alternative ingredients-

Instead of chocolate you could use nuts, stem ginger, sultanas or other dried fruits

Method: getting prepared

- Wash your hands



- Get out your equipment:
- Mixing bowl
- Baking tray x 2
- Baking paper
- Wooden spoon
- Sieve
- Table spoon
- Cooling rack

Method: Getting prepared

- Preheat the oven to 180°C/350°F/gas 4



- line the two baking trays with baking paper.



Method: making the cookie mix

- Put the dairy free margarine and sugar in a large mixing bowl and beat for 2-3 mins until fluffy.
- Add the vanilla extract and mix this into the batter.



Method – making the cookie mix

- Sift the flour, baking powder, bicarbonate of soda and a pinch of salt into the bowl
- beat everything until thoroughly combined and almost smooth.



Method – making the cookie mix

- Add the chocolate chips and soya milk and mix again until the chocolate chips are thoroughly incorporated



- Use a table spoon to drop neat mounds of dough onto the lined baking trays allowing plenty of space between each cookie as they will spread during cooking.



Method – Baking the cookies

- Put into the oven, wearing oven gloves, and bake for about 10 minutes, or until golden brown
- Leave to cool on a cooling rack for 10 minutes



Method – after the cookies are finished.

- Do the washing up!



- Finally: please send a picture of your cookies to

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