

Chocolate Chip Cookies

Prep Time: 10 Minutes

Cook Time: 12 Minutes

Serves: 36 Cookies

Ingredients

- **1/2 Cup maple syrup + 1/2 Cup Monk Fruit Sugar alternative**
- **1/4 Cup vegan butter melted**
- **1/2 Cup unsweetened Applesauce**
- **2 teaspoons vanilla extract**
- **1 teaspoon apple cider vinegar**
- **1 Cup whole wheat flour + 3/4 Cup White flour**
- **1/2 teaspoon baking soda**
- **1/2 teaspoon salt**
- **8 oz vegan chocolate chips**

Preparation

Step 1 Preheat your oven to 350F (180C).

Step 2 In a large bowl, whisk together the syrup, sugar alternative, vegan butter, applesauce, vanilla extract, and apple cider vinegar. Add in the flour, baking soda, and salt. Use a spatula or wooden spoon to mix well. Lastly, stir in the chocolate chips.

Step 3 Take about 1 tablespoons of cookie dough and place on the prepared baking sheet. Repeat, giving each cookie room to spread making about 36 cookies. Do not flatten the cookies. Bake 12 minutes until the edges are just beginning to brown. Allow the cookies to cool on the pan.