

# Ultimate Chocolate Chip Cookie (Vegan)



## Ingredients

- 6 Tbsp brown sugar
- 6 Tbsp sugar
- ½ cup *cold* plant based butter
- 1 tsp vanilla
- 1 flax egg (1 Tbsp ground flax seed + 2 Tbsp water)
- 1¼ cup whole wheat flour
- ½ tsp baking soda
- ½ tsp coarse kosher salt
- 3 Tbsp cornstarch
- 1 cup vegan chocolate chips

## Utensils

- Measuring cups and spoons
- Baking sheet
- Parchment paper
- Cookie scoop
- Stand or hand mixer
- Mixing bowls
- Whisk



# Recipe Instructions

## Step 1: Preheat & Prep

Preheat oven to 475°

Add 1 Tbsp ground flax and 2 Tbsp water to a small bowl or ramekin, stir, and set aside.

## Step 2: Cream Butter & Sugar

Add brown sugar, granulated sugar, and cold butter to stand mixer and beat with paddle attachment for 4-6 minutes.

## Step 3: Vanilla & “Egg”

Stir your ground flax and water mixture.  
Add vanilla and flax egg to stand mixer and mix until fully incorporated.

## Step 4: Dry Ingredients

Add whole wheat flour, baking powder, salt, and cornstarch to a mixing bowl and whisk to combine.

Add dry ingredients to stand mixer in 3 parts. Mixing well between each addition.

## Step 5: Chocolate Chips

Add in chocolate chips and mix until combined.

Use a cookie scoop and place 12 cookies on a parchment lined baking sheet.

## Step 6: Bake & Enjoy!

Bake at 475° for 5 minutes.  
Let cool for 5 minutes before serving.

Enjoy!!



Scan this QR code with your phone to view our Easy Eats for Every1 YouTube Channel!

## Kitchen Safety Tips:

Always use an oven mitt!

Be sure to add any attachments to your mixer **before** you plug them in.