



VEGAN CHOCOLATE CHIP COOKIES

Ingredients

- 1/2 cup unsweetened applesauce
- 1/2 cup almond butter
- 1/2 cup dry sweetener
- 1 tablespoon ground flaxseeds
- 2 tablespoons pure vanilla extract
- 1 1/2 cups oat flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup sorghum flour
- 1/2 cup grain-sweetened chocolate chips

Directions

1. Preheat the oven to 350 degrees. Line two large baking sheets with parchment paper
2. In a large bowl, use a fork to beat together the applesauce, almond butter, dry sweetener, flaxseeds. Once smooth, mix in the vanilla extract
3. Add in oat flour, baking soda, and salt and mix well. Add the sorghum flour and chocolate chips and mix well
4. Scoop on the baking sheet. Wet a spoon with water and shape them with the rounded side. Bake for 10 minutes.
5. Remove the cookies from the oven and let them cool on the sheets for 5 minutes, then transfer to a cooling rack to cool completely

COOK TIME: 10 MINUTES

SERVINGS: 24 SERVINGS

**SOURCE: RECIPES BY ISA CHANDRA
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