

CHOCOLATE CHIP COOKIES

(vegan : egg-free : dairy-free)

INGREDIENTS

1 cup coconut oil

1 cup dark brown sugar

1/3 cup raw sugar

1 tablespoon vanilla essence

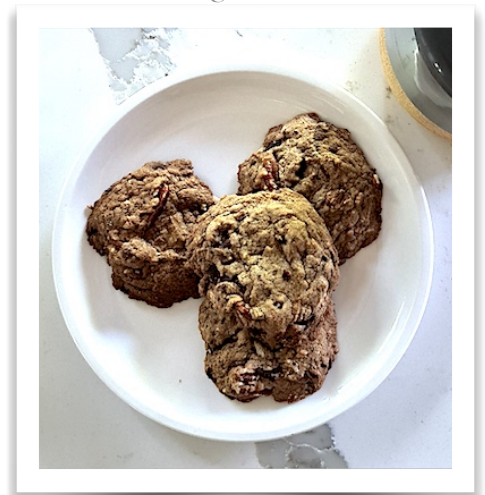
1 teaspoon baking soda

2 teaspoons ground flaxseed

3 cups wholemeal spelt flour

2 cups vegan chocolate chips (mix of dark and white if desired)

1 cup pecans



- Preheat oven to 180 degrees C.
- Place coconut oil and sugars in food processor and whiz until well combined, and the coconut oil has slightly melted. (About 3 minutes.)
- With motor running, tip vanilla essence and milk down shute and continue processing for another 2 minutes.
- Add baking soda + ground flaxseed and whiz again till combined.
- Remove lid of processor, and tip 1 1/2 cups flour on top of mixture. Replace lid and whiz in bursts until just combined.
- Repeat process with remaining flour.
- Remove lid of processor, and tip in chocolate and nuts. Replace lid and whizz in bursts until just combined.
- Using a dessertspoon, scoop out 12 spoonfuls of the mixture onto each baking tray - allowing room for spreading.
- Bake for approximately 10 minutes, or until starting to brown at the edges. (Adjust timing to suit your oven - but do not overcook them.)
- Remove from the baking tray and allow to cool on wire cooling trays.
- Store in an airtight tin or jar.
- **MAKES APPROX 3 DOZEN COOKIES.**