



AUNTIE J'S

fave choco chunk cookies

INGREDIENTS

- 1 3/4 c all purpose flour
spoon and leveled
- 1/2 tbsp cornstarch
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp sea salt
- 3/4 c vegan butter melted
and cooled
- 1/2 c sugar
- 1/2 c light brown sugar
- 1/4 c dark brown sugar
- 1/3 c applesauce
- 1/2 tbsp vanilla or more to
taste
- 1 c choco chunks
- maldon flakes sea salt

DIRECTIONS

1. line cookie sheet with parchment and measure out all ingredients
2. sift together all dry ingredients: flour, cornstarch, baking powder, baking soda and sea salt then set aside
3. hand mix melted butter, all the sugars, applesauce and vanilla until evenly combined
4. add dry ingredients to wet and stop mixing just before fully combined
5. fold in choco chunks until evenly distributed
6. chill the dough in the fridge at least 30 mins (it's is worth it!) and preheat oven to 350F
7. portion out cookie dough, i used an ice scoop and filled it about 3/4 of the way
8. bake in oven 10-13 mins pending chosen cookie size. you are looking for crisp edges, slightly soft center and golden brown tops
9. remove from oven and let cool a couple mins before sprinkling with sea salt. they need to still be warm for the salt to stick but not steamy bc the flakes will melt
10. everyone loves a warm cookie, but take caution. enjoy!!

NOTES

FAQs: I used Country Crock Vegan Butter Sticks, Enjoy Life Semi Sweet MEGA Chunks, Greenwise Plain Applesauce, King Arthur's Flour

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