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## Vegan Chocolate Chip Cookies ♦♦

These vegan chocolate chip cookies are a delicious and cruelty-free alternative to traditional cookies. They are made with plant-based ingredients and are perfect for vegans or those looking to reduce their consumption of animal products. The cookies are soft, chewy, and packed with chocolatey goodness.

**Recipe Type:** Vegan

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 20

**Serving Size:** 25 g

### Ingredients

200 g	margarine promise
250 g	All-Purpose Flour
200 g	Brown Sugar
150 g	White sugar
1 tsp	Baking Soda

<b>0.5 tsp</b>	Salt
<b>2 tsp</b>	Vanilla Extract
<b>100 ml</b>	plant-based milk
<b>200 g</b>	vegan chocolate chips

## Directions

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### Step 1

#### Preheating

Preheat the oven to 350°F (175°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Mixing

In a large mixing bowl, cream together the margarine and sugars until light and fluffy.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

Add the vanilla extract and plant-based milk to the bowl and mix until well combined.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

Mixing

In a separate bowl, whisk together the flour, baking soda, and salt.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Mixing

Gradually add the dry ingredients to the wet ingredients and mix until just combined.

**Prep Time:** 3 mins

**Cook Time:** 0 mins

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## Step 6

Mixing

Fold in the vegan chocolate chips.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 7

### Preparation

Drop rounded tablespoons of dough onto a baking sheet lined with parchment paper.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 8

### Baking

Bake for 8-10 minutes, or until the edges are golden brown.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 9

### Cooling

Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 150 kcal

**Fat:** 8 g

**Protein:** 2 g

**Carbohydrates:** 18 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	18 g	32.73%	36%
Fibers	1 g	2.63%	4%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	8 g	28.57%	32%
Cholesterol	0 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	10 mg	1%	1%
Iron	4 mg	50%	22.22%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	60 mg	1.76%	2.31%
Zinc	2 mg	18.18%	25%
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Events

Christmas Easter Thanksgiving Birthday Wedding Halloween  
 Valentine's Day Mother's Day Father's Day New Year Anniversary  
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic  
 Game Day

### Cuisines

Italian Chinese

### Meal Type

Snack Lunch Dinner

### Difficulty Level

Easy

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