

Vegan Chocolate Cookies

Makes 120 cookies

- 12 cups all purpose unbleached flour
- 4 cups unsweetened cocoa powder
- 2 Tablespoon baking soda
- 2 teaspoon salt
- 4 cup vegetable oil
- 7 ½ cups sugar
- ½ ground flaxseeds
- 3 cups nondairy milk, like soy or almond
- ¼ cup vanilla extract
- 3 cups nondairy chocolate chips or chunks

Directions:

Begin by preheating the oven to 350 degrees Fahrenheit. Mix the ground flax seeds with the non-dairy milk, and whisk them together well. Set this aside for a few moments to thicken.

In a medium bowl, combine the flour, cocoa powder, baking soda, and salt. Stir them together with a whisk until well-blended and there are no lumps of cocoa powder remaining.

Combine the sugar and the vegetable oil in a large bowl, and whisk them together until the sugar is nice and moist. Now add the flax seed mixture, and the vanilla extract, and mix them into sugar until it thickens into a smooth, shiny batter.

Add all the dry ingredients at once and stir carefully, mixing until everything is incorporated and you have just a few spots of flour remaining. Finally, add the chocolate chips or chunks and mix them into the cookie dough along with the last of the flour. The dough will be stiff.

Use a cookie scoop to form 1-inch balls of dough and use your palm to gently flatten them slightly into discs, then place them on a parchment-lined cookie sheet.

Bake the cookies at 350 degrees F for 9-10 minutes, until they're puffed and have lost the raw shine in the middle. Remove them from the oven and let them cool for 2-3 minutes on the cookie sheet, then move them to a wire rack to cool completely.

These double chocolate cookies have a soft, rich brownie-like texture, with little pockets of melted chocolate throughout.