

Vegan Chocolate Chocolate Chip Cookies

½ cup coconut oil	1 ¾ cups flour	1 teaspoon baking powder
1 cup brown sugar	Dash of salt	½ cup chocolate chips
¼ cup almond milk	1 teaspoon baking soda	
¾ teaspoon vanilla	4 tablespoons unsweetened cacao powder	

Instructions

Preheat oven to 350 degrees Fahrenheit.

In a large bowl, mix together coconut oil and brown sugar. Add almond milk and vanilla. Mix.

In a separate bowl, mix together the flour, salt, baking soda, cacao, and baking powder.

Slowly stir the flour mixture into the brown sugar mixture until a dough is formed.

Add in chocolate chips.

Grease a cookie sheet with coconut oil.

Form balls with the dough about an inch to an inch and a half in diameter and place them on the cookie sheet.

Bake for 10-11 minutes.

Allow to cool and enjoy.