
Vegan Spelt and Almond Meal Chocolate Chip Cookies
from www.hummingbirdhigh.com

Ingredients

For the Vegan Spelt and Almond Meal Chocolate Chip Cookies:
(makes 24 two-inch cookies)

- 1 cup plus 1 tablespoon light spelt flour
- 1/2 cup almond meal
- 1/4 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1/3 cup canola oil
- 1/3 cup Grade B maple syrup (see baker's notes)
- 2 teaspoons pure vanilla extract
- 3 ounces 70% dark chocolate chips

Recipe

For the Vegan Spelt and Almond Meal Chocolate Chip Cookies:

1. Preheat the oven to 350 (F) and prepare a baking sheet by lining with parchment paper.

2. In a medium bowl, whisk together 1 cup plus 1 tablespoon light spelt flour, 1/2 cup almond meal, 1/4 teaspoon kosher salt and 1/2 teaspoon baking soda until well combined. Set aside.

3. In a large bowl, whisk together 1/3 cup canola oil, 1/3 cup maple syrup, and 2 teaspoons pure vanilla extract until well combined. Gradually add the dry ingredients (from the 2nd step) to the wet mixture, mixing until just combined. Use a rubber spatula to scrape the sides of the bowl, before folding in 3 ounces dark chocolate chips.

4. Use a 1 tablespoon sized cookie dough scoop, portion out 1 tablespoon sized dough balls. Place each dough ball on the prepared baking sheet at least 2 to 3 inches apart. Bake in the preheated oven until the cookies are golden and slightly firm to the touch, about 10 minutes. Once the cookies are finished baking, transfer the cookie sheet to a wire rack and allow the cookies to cool on the baking sheet completely.

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