



THOUGHTFUL COOKING WITH TINA

# Vegan Soft Vanilla Cookies with Dark Chocolate (GF, DF)

SERVES 8 · 1 HR 30 MIN · GLUTEN-FREE · DAIRY-FREE

*Soft vegan vanilla cookies with dark chocolate — gluten-free, dairy-free and about 70% less sugar than the classic, with none of the compromise.*

## INGREDIENTS

260 g homemade vegan butter (or commercial)  
64 g coconut sugar  
50 g egg, one small egg (weigh after whisking)  
1 tsp Madagascan vanilla paste  
120 g almond flour  
20 g oat flour  
12 g potato starch  
¾ tsp baking powder  
Pinch of sea salt  
50 g chopped 75% percent vegan chocolate  
Handful of pecans or nuts of your choice

## ALLERGENS

Nuts · Eggs

## METHOD

1. Place the vegan butter, coconut sugar, egg, salt and vanilla in a mixing bowl. Using an electric hand mixer, beat for about 5 minutes until the mixture is smooth and slightly lighter in colour.
2. Add the almond flour, oat flour, potato starch and baking powder to a separate bowl and mix well until no clumps are visible.
3. Incorporate the dry ingredients into the wet mixture and blend for a few seconds with the mixer, stopping as soon as the dough looks even.
4. Cover the bowl with PVC-free cling film and freeze the dough for 50 to 60 minutes. This helps it hold its shape during shaping.
5. Divide the dough into 8 equal portions, roll each one into a ball and flatten gently into discs about 1.5 cm thick. Smooth the edges lightly with your fingers. Chill the shaped cookies for a further 10 minutes.
6. Preheat the oven to 175 C. Line a baking tray with parchment and arrange the cookies on the tray, leaving space between them.
7. Bake the cookies for 6 minutes. Pull out the tray and tap it firmly on the counter two or three times to help the cookies collapse and spread. Press a few pieces of dark chocolate and some nuts into the top of each cookie.
8. Return the tray to the oven and bake for a further 7 to 8 minutes until the edges are lightly coloured and the centres are still soft.
9. Leave the cookies on the tray to cool for 10 minutes so they can set before moving them.

## PER SERVING · estimated

~225 kcal · Protein ~5.0g · Fat ~20.0g · Carbs ~11g · Fibre ~2.0g