

Less than 1 hour

Makes 18

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Ingredients:

- ⅓ cup (80ml) oat milk (or non-dairy milk of choice)
- 1 Tbsp (15ml) ground flaxseeds
- 3 Tbsp (45ml) coconut oil
- 1 cup (200g) brown sugar
- 1 tsp (5ml) vanilla extract
- ½ cup (125ml) cocoa powder
- 1 tsp (5ml) baking powder
- ½ tsp (3ml) fine salt
- ¼ cup (60ml) choc chips
- 1 cup (130g) icing sugar, sifted, for dusting

Method:

1. Combine milk and flaxseed powder, stir to combine and set aside to thicken slightly.
2. Combine oil, sugar and vanilla with milk mixture.
3. Sift together dry ingredients, then fold in wet mixture.
4. Shape into 18 balls.
5. Chill in the fridge until firm, about 30 minutes.
6. Preheat oven to 180°C and line two baking trays with baking paper.
7. Roll cookies in icing sugar and place on trays 5cm apart (they will melt and flatten in the oven).
8. Bake for 10-12 minutes.
9. Cool in trays until hardened, then cool completely on wire rack.
10. Store in an airtight jar for up to a week.

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