

LISA BRONNER'S

CHOCOLATE CHUNK MAGIC COOKIES

RECIPE CREATED WITH LOVE BY KIMMIE D'AMICO

INGREDIENTS

Recipe yields 18–20 cookies

- 2 Tbsp. ground flax seed
- 6 Tbsp. water
- ¼ c. Dr. Bronner's Coconut Oil, melted
- ¼ c. Miyoko's vegan butter, melted
- ¼ c. coconut brown sugar
- ½ c. cane sugar
- ½ tsp. vanilla extract
- ¼ tsp. sea salt
- ½ tsp. baking soda
- 1 tsp. cinnamon
- ¾ c. Bob's Red Mill 1–1 gluten free flour
- 2 ½ c. quick rolled oats
- 6 oz. (2 bars) Dr. Bronner's Magic All-One Roasted Whole Hazelnut Chocolate, chopped coarsely
- ½ c. dried cranberries, chopped (optional)
- Flaked sea salt (optional)

NON-VEGAN VARIATION

- Use eggs in place of flax seed & water and dairy butter in place of vegan butter.

DIRECTIONS

1. Combine ground flax seed and water. Let sit for 10 minutes.
2. Preheat oven to 350°F.
3. Combine vegan butter, coconut oil, and sugar. Add flax mixture and vanilla.
4. Combine dry ingredients in a separate bowl.
5. Add the wet ingredients to dry ingredients and blend thoroughly. You may need to use your hands.
6. Add chopped chocolate pieces and optional dried cranberries.
7. Roll into 2 1/2" balls and press into 1/2" thick circles. If desired, sprinkle sparingly with flaked sea salt.
8. Bake for 10–12 minutes until cookies are set and edges and undersides are light golden.
9. Cool on cookie sheet for 10 minutes and move to a wire rack.



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