



Chewy Chocolate Chip Cookies (Vegan)

Ingredients

2¼ cup	all-purpose flour
1 tsp	baking soda
1 tsp	salt
3 Tbsp	cornstarch
¾ cup	vegan margarine (softened to room temp)
1 cup	packed brown sugar
½ cup	sugar
2 tsp	vanilla
2½ cups	carob chips
1 cup	pecan pieces



Directions

Preheat oven to 325 degrees. In a small bowl combine all dry ingredients and set aside. In a medium bowl, mix butter and vanilla by hand until smooth, then add sugar and mix until smooth. Slowly mix in dry ingredients until combined. Add chocolate chips and nuts and stir until evenly distributed. Chill dough for 3-4 hours or overnight. Roll into 2-inch balls. Place six balls of dough on cookie sheet using parchment paper or silicone baking mat. Bake for 13-14 minutes or until edges are golden brown and the tops of cookie are golden but not brown. Cool on pan for 10 minutes before removing to a cooling rack.

Yield: 14-18 cookies