

Vegan Oatmeal Chocolate Chip Cookies

Delightfully chewy and packed with flavor, these vegan oatmeal chocolate chip cookies are a perfect treat for any time of the day. Quick to whip up and satisfying to eat, they are a must-try for cookie lovers!



Dessert

American

20 min

Total time

easy

Difficulty

180

kcal / serving

Ingredients

- 1/2 cup rolled oats
- 1/4 cup almond flour
- 1/4 cup maple syrup
- 2 tablespoons coconut oil, melted
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons dairy-free chocolate chips

Steps

- 1 Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a mixing bowl, combine the rolled oats, almond flour, baking soda, and salt.
- 3 In another bowl, mix together the maple syrup, melted coconut oil, and vanilla extract.
- 4 Pour the wet ingredients into the dry ingredients and stir until well combined.
- 5 Fold in the dairy-free chocolate chips.
- 6 Scoop tablespoon-sized portions of the dough onto the prepared baking sheet, spacing them about 2 inches apart.
- 7 Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown.
- 8 Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.