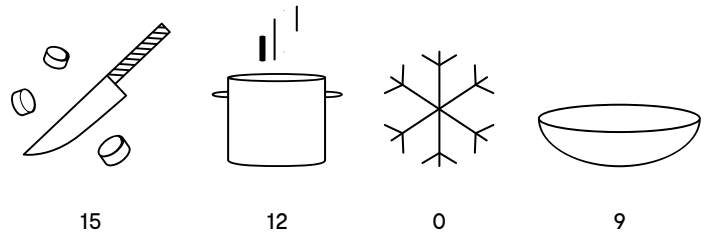# Vegan Chocolate Doughy Cookies

For all you baking lovers out there looking for some vegan inspiration, have a go at these ever so easy, delicious, and oh-so doughy vegan cookies.

| 15 | 12 | 0 | 9 |

Ingredients

Dry Ingredients:

128g almond flour
3 tablespoons coconut flour
3/4 teaspoons baking powder

Wet Ingredients:

85g creamy almond butter
2 tablespoons of coconut oil, melted and cooled
80-100g Maple flavoured Agave Nectar (to taste)
1/2 teaspoon vanilla extract

Top with:

60g vegan dark chocolate chips

Directions

1. Preheat oven to 180C and line baking tray with parchment paper, lightly greased with coconut oil.
2. In a medium bowl, stir together almond flour, coconut flour and baking powder and set aside.
3. In another medium bowl, mix together almond butter, coconut oil, maple flavoured agave nectar.
4. Add wet ingredients to the dry ingredients and mix again until a well combined dough is formed.
5. Divide dough equally into 9 cookies and place on baking tray, then pop into a fridge for 10 minutes to firm up.
6. Bake in oven for 10-12 minutes or until golden brown.
7. Best served with a warm cuppa of your choice!