

Ovenly's Secretly Vegan Salted Chocolate Chip Cookies

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2 cups all-purpose flour, 250 grams
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon fine sea salt
1 1/4 cups dark chocolate chips, use at least 60% cocoa content
1/2 cup sugar (100 grams)
1/2 cup packed light brown sugar (110 grams) or dark brown sugar
1/2 cup canola oil, grapeseed, or any other neutral oil plus 1 tablespoon
1/4 cup water, plus 1 tablespoon
Coarse-grained sea salt or flaky sea salt like Maldon for garnish

Per Serving (excluding unknown items): 223 Calories; 11g Fat (41.6% calories from fat); 2g Protein; 32g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 136mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 18

1. In a large bowl, whisk together flour, baking powder, baking soda, and salt. Add the chocolate chips to the flour mixture and toss to coat.
2. In a separate large bowl, whisk the sugars briskly with the canola oil and water until smooth and incorporated, about 2 minutes. Note: Use fresh, soft light brown sugar. If there are clumps, break them up with the back of a spoon or your hand before whisking.
3. Add the flour mixture to the sugar mixture, and then stir with a wooden spoon or a rubber spatula until just combined and no flour is visible. Do not overmix.
4. Cover with plastic wrap. Refrigerate the dough for at least 12 hours and up to 24 hours. Do not skip this step.
5. Preheat the oven to 350° F. Line two rimmed sheet pans with parchment paper. Remove dough from the refrigerator and use an ice cream scoop or a spoon to portion dough into 2-inch mounds. We recommend freezing the balls of dough for 10 minutes before baking as the cookies will retain their shape better while baking.
6. Sprinkle the balls of dough with coarse-grained sea salt (if freezing, remove balls of dough from the freezer first), and bake for 12 to 13 minutes, or until the edges are just golden. Do not overbake. Let cool completely before serving.