

Chocolate Chunk Cookies With Sea Salt

Source: Dustin Harder of VeganRoadie.com

About the Recipe

166 Calories · 1 g Protein · 1 g Fiber

Dessert

Ingredients

Makes 30 Servings

- 2 1/4 cups (280 g) all-purpose gluten-free flour
- 1 tablespoon (8 g) cornstarch
- 1 teaspoon baking soda
- 3/4 teaspoon sea salt
- 1 cup (116 g) vegan soy-free butter
- 3/4 cup (112 g) light brown sugar
- 3/4 cup (150 g) organic cane sugar
- 1/4 cup (60 mL) water
- 1 tablespoon (15 mL) vanilla extract
- 1 10-ounce bag (284 g) dairy-free allergen-friendly chocolate chunks or chips
- 3 1/2 tablespoons (63 g) flaky sea salt, for sprinkling

Directions

1. Preheat the oven to 350 F. Line two baking sheets with parchment paper or a silicone baking mat.
2. In a bowl, whisk together the flour, cornstarch, baking soda, and salt.
3. In a separate bowl, add the butter, brown sugar, sugar, water, and vanilla extract. Use a stand mixer or hand mixer to mix cream together until well incorporated and fluffy. Add the flour mixture and mix until the dough forms.

Fold in the chocolate chunks and mix until evenly dispersed.

4. Form 2 tablespoons of cookie dough into one ball and place onto prepared baking sheets, leaving 2 inches between each ball. Sprinkle each cookie with a pinch of flaky sea salt. Bake for 16-18 minutes, until the edges have just turned golden brown. Let cool for 10 minutes on baking sheet and transfer to cooling rack. Repeat until all of the dough is baked. Notes: These cookies will be flat and 3-4 inches in size. For a smaller cookie in diameter with more height, refrigerate the dough for 4 hours until chilled all the way through and scoop cold balls of dough onto the prepared baking sheets. Keep dough refrigerated between filling baking sheets.

Nutrition Facts

Per serving:

Calories: 166

Fat: 8 g

Saturated Fat: 3 g

% Calories From Fat: 42%

Cholesterol: 0 mg

Protein: 1 g

Carbohydrate: 24 g

Sugar: 15 g

Fiber: 1 g

Sodium: 449 mg

Calcium: 11 mg

Iron: 0 mg

Vitamin C: 1 mg

Beta-Carotene: 39 mcg

Vitamin E: 0 mg