

Vegan Olive Oil Chocolate Chip Cookies

By Ashley Alexander

**Gather
& Feast**

These delicious cookies boast an incredible texture – chewy, fluffy, and crispy around the edges. They really are the easiest of cookies to put together with the simplest of ingredients, the perfect pantry cookie! Plus, they also happen to be vegan. The hardest part is waiting for the dough to rest before you can bake them. You might say these cookies lean towards the "healthier" side compared to traditional recipes using butter and regular sugar, offering a fantastic dairy-free alternative.

SERVES 16-20 | **PREP TIME** 20 min | **COOK TIME** 15 min | **TOTAL TIME** 35 min (+ resting & cooling)

INGREDIENTS

- 200ml extra virgin olive oil (choose a milder, fruity variety)
- 80ml cold water
- 240g coconut sugar
- 1 1/2 tablespoons vanilla paste or extract
- 340g spelt flour OR plain flour
- 2 teaspoons baking powder
- 1/2 teaspoon sea salt
- 200g dark chocolate, roughly chopped
- Sea salt flakes for sprinkling

METHOD

1. In a large bowl, whisk together the olive oil, coconut sugar, water, and vanilla until well combined.
2. Add the flour, baking powder, sea salt, and dark chocolate, and mix thoroughly to create a consistent dough.
3. Place the dough into the refrigerator, allowing it to rest overnight or for a minimum of 3 hours.
4. Preheat your oven to 180°C/350°F.



5. Scoop the dough into roughly 2-tablespoon-sized balls and place them onto paper-lined baking trays. Avoid flattening them before baking.
6. Bake for 14 minutes.
7. Remove the cookies from the oven and immediately tap the baking tray on the kitchen countertop to flatten them slightly.
8. Allow the cookies to cool and rest for 10 minutes before serving.
9. Store the cookies in an airtight container.

NOTES

Flour Options: You can use either spelt flour or plain flour in this recipe, depending on your preference or dietary needs. Spelt flour may provide a nuttier flavour.

Olive Oil Selection: Opt for a milder, fruity variety of extra virgin olive oil to ensure a balanced flavour in the cookies.

Chilling the Dough: Allowing the dough to rest in the fridge overnight or for a minimum of 3 hours is crucial for the texture and flavour development. This step contributes to the cookies' chewiness and enhances the overall taste.

Baking Temperature: Preheat your oven to 180°C/350°F for the best results. If you're using a fan-forced oven, maintain the specified temperature.

Scooping Dough: When forming the cookie balls, use roughly 2 tablespoons of dough. This size will yield cookies with a nice balance of chewy inside and slightly crisp outside.

Flattening Technique: After baking, tapping the baking tray on the kitchen counter helps flatten the cookies slightly, creating a desirable texture. Do this step immediately after removing them from the oven.

Cooling Time: Allow the cookies to cool and rest for at least 10 minutes before serving. This helps them set.

Freezing: These cookies freeze perfectly as dough balls, ready to be baked whenever you need – even if it's just for one cookie at a time! When you're ready to bake simply allow the dough to rest on the bench for roughly 15 minutes before baking.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/vegan-olive-oil-chocolate-chip-cookies>

Let me know if you make the recipe! x @gatherandfeast