

Vegan Spelt Chocolate Chip Cookies

Ingredients

- 1 1/4 cups spelt flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 cup granulated sugar
- 1/3 cup maple syrup
- 1/3 cup canola oil (or other vegetable oil)
- 1 1/2 teaspoons vanilla extract
- 1/3 cup toasted pecans (optional)
- 2/3 cup vegan chocolate chips or some cut-up vegan chocolate bar

Recipe

1. Preheat oven to 350 degrees F. Line a cookie sheet with parchment, Release foil or just use a non-stick cookie sheet.
2. In one bowl, thoroughly stir together spelt flour, salt, baking powder, baking soda and sugar.
3. In a second bowl, stir together maple syrup, oil and vanilla extract.
4. Add the oil mixture to the spelt mixture and stir until combined. Stir in pecans and chocolate chips.
5. Drop by rounded tablespoonfuls onto prepared cookie sheet and bake for 11 minutes.

Note: To toast pecans, put them in a dry skillet set over medium heat. Cook over dry heat, stirring often so that they won't burn, for 3-5 minutes or until they become fragrant and start to release their oils. Let them cool completely before adding to the batter.