

Chocolate Sugar Cookie - Vegan Yield 36

Dry	2	C	=	250	g	Celiac Cucina Baker's Blend
	6	Tbsp	=	30	g	Cocoa
	1/2	tsp	=	3	g	Baking Powder
	1/2	tsp	=	3	g	Baking Soda
	1/2	tsp	=	3	g	Salt
•	1/2	Cup	=	100	g	Sugar
•	1/4	Cup	=	50	g	Dark Brown Sugar
Vegan						
Wet	6	Tbsp	=	84	g	Oil
	1	Tbsp	=	15	g	vanilla extract
	1	Tbsp	=	6	g	Chia, ground, (mix with Water/Espresso and rest ten minutes)
	7.5	Tbsp	=	112	g	Water, or freshly brewed Espresso, cooled

1 - 2 Tbsp Sugar for coating

Instructions

Measure dry ingredients, add to a bowl, whisk to combine, and set aside. Prepare additional ingredients.

Place the oil and sugar in a mixing bowl. Then, whisk to combine.

Add the remaining wet ingredients and beat until combined and smooth.

Sift together, then add the dry ingredients. Mix to combined.

Refrigerate dough for 1 - 2 hours before preparing to bake.

Preheat the oven to 180C/350F. Line a baking tray with parchment paper. Set aside.

Roll the dough into balls (18g) before rolling in sugar and placing onto the prepared baking tray.

Bake on middle rack(s) for 9 - 12 minutes.

Allow to cool on the baking tray for 5 - 10 minutes before transferring to a wire rack to cool completely.