



Instructions:

Soft chocolate chip cookies

Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



YIELD : APPROX. 29 COOKIES

ORGANIC INGREDIENTS

- 1 pack [Cookie Mix](#)
- 2 large eggs
- 250 g (1 cup) unsweetened apple sauce
- 105 g (1/2 cup) coconut oil*
- 10 ml (2 tsp) vanilla extract
- 180 g (1 cup) chocolate chips semi-sweet

PREPARATION

1. Melt coconut oil over medium heat.
2. In a large bowl, beat eggs, apple sauce, melted coconut oil and vanilla extract.
3. Stir until smooth and uniform.
4. Add cookie mix and blend thoroughly with a wooden spoon.
5. Blend in chocolate chips.
6. Cover bowl and refrigerate for at least 30 minutes.
7. Preheat oven to 180 °C (350 °F).
8. Spoon cookie dough onto a baking tray lined with parchment paper and flatten cookie balls lightly using a wet fork.
9. Bake on top rack for 12 to 15 minutes until golden.
10. Remove cookies delicately with a spatula and allow to cool on a wire rack.

Cooking time may vary from oven to oven.

TIP

* If you do not follow a dairy-free diet, replacing coconut oil with butter is an option.

See the product sheet of this mix to see [nutritional values and ingredients](#).