



Montana Gluten Free Processors

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Gluten-free Vegan Chocolate Chip Cookies

Ingredients:

- 1 ½ - 2 cups Montana Gluten Free All Purpose Baking Mix*
- ½ cups Montana Gluten Free Raw Oatmeal (optional)
- 1 cup coconut oil
- ½ cup sugar
- ¾ cup brown sugar
- ¾ cup applesauce
- 1 tsp vanilla
- 2 tsp baking soda in 3 tsp boiling water
- 1 cup dairy-free chocolate chips
- ½ cups chopped pecans or walnuts

Directions:

- Pre-heat oven to 350° F and lightly grease two cookie sheets with cooking spray.
- Cream coconut oil and sugars together. Mix thoroughly until smooth.
- Add applesauce – stir until creamy (slightly warming coconut oil or applesauce may help).
- Add vanilla – mix well.
- Dissolve baking soda in boiling water – mix and add to coconut/sugar mixture. Mix well.
- Gradually stir in All Purpose Baking Mix – dough will be stiff.
- If the batter doesn't look thick enough, add ½ cups All Purpose Baking Mix or Raw Oatmeal
- Add chocolate chips and nuts if desired.
- Drop by the teaspoon onto greased cookie sheets.
- Bake for 10 minutes. Let cool 5 minutes then move to a cooling rack to continue cooling.

**Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*