

Reduced Waste Vegan Coffee and Chocolate Chip Cookies

Ingredients

Whitworth Canada Best	0.180Kg
Baking Soda	½ tsp
Salt	½ tsp
Granulated Sugar	0.100Kg
Dark Brown Sugar	0.100Kg
Leftover Espresso Grinds	0.040Kg
Extra Virgin Olive Oil	0.080Kg
Milk Alternative (Cashew Milk)	0.045ml
White Miso	1 tsp
Vanilla Extract	1 tsp
Schokinag Dark Chocolate	0.140Kg



Method:

1. Preheat oven to 180°C
2. In a large bowl, whisk together the flour, baking soda and salt
3. In a separate bowl, whisk together the sugars, espresso grinds, olive oil, milk alternative, miso and vanilla extract until smooth
4. Use a spatula to fold the flour mixture into the sugar mixture until it forms a dough. Then fold in the chocolate chips
5. Cover and put in the fridge for at least 30 minutes or up to 24 hours, the longer the better
6. Line a baking tray and roll the dough into balls between 35g-40g and place onto baking tray
7. Place in oven for 12 minutes until crisp around the edges
8. Allow to cool and serve