

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

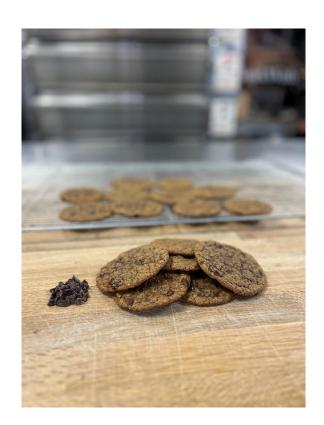
Extra Virgin Olive Oil 0.080Kg

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