

Vegan Chocolate Chip Cookies

Makes 24

150g dairy-free margarine
60g soft brown sugar
60g caster sugar
30g ripe banana or apple puree
a few drops vanilla extract
250g self-raising flour
100g dairy-free chocolate chips / dried fruit / nuts



1. Preheat oven to 180°C / 350°F / gas mark 4. Line a baking tray with greaseproof paper.
2. Beat together the dairy free margarine, sugar, mashed banana and vanilla extract until the mixture turns pale in colour.
3. Fold in the self-raising flour and three quarters of the chocolate chips. This should form a dough. If it is sticky, add a little extra flour.
4. Divide the dough in half, then divide in half again. Check they are equal in size. Divide each piece in half again then into three equal pieces to make 24. Roll into balls.
5. Place the balls onto the baking tray and squash down lightly.
6. Top with the rest of the chocolate chips.
7. Bake for 12 – 14 minutes until golden. Leave on the baking tray to cool.