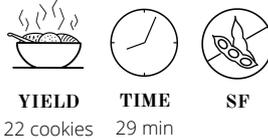


**ONE-BOWL VEGAN  
COWBOY COOKIES**



# ONE-BOWL VEGAN COWBOY COOKIES



## INGREDIENTS

$\frac{3}{4}$  cup (135 g) margarine  
 $\frac{3}{4}$  cup (135 g) packed brown sugar  
 $\frac{1}{2}$  cup (100 g) granulated sugar  
(we used raw sugar)

$\frac{1}{3}$  cup (80 mL) unsweetened  
applesauce  
1 Tbsp (7 g) ground flaxseeds  
2 tsp (6 g) ground cinnamon  
1 tsp (5 mL) vanilla extract  
1 tsp (5 g) baking powder  
1 tsp (5 g) baking soda  
 $\frac{1}{2}$  tsp salt

2 cups (250 g) all-purpose flour  
2 cups (200 g) old-fashioned rolled  
oats  
 $1\frac{1}{3}$  cup (80 g) unsweetened  
shredded coconut

1 cup (100 g) raw  
pecans, coarsely chopped  
 $\frac{3}{4}$  cup (110 g) dairy-free chocolate  
chips

## Optional Garnish

Coarse sea salt

## DIRECTIONS

1. Preheat oven to 350°F/180°C.
2. Add the margarine, brown sugar, and granulated sugar to a large bowl, and whip. If you don't have an electric hand mixer, simply cream using a fork.
3. Add the applesauce, flaxseeds, cinnamon, vanilla, baking powder, baking soda, and salt. Whip again, until everything is well combined.
4. Add the flour, oats, and coconut flakes, and gently fold together with a spoon or with your hands.
5. Just before the mixture is completely combined, gently fold in the pecans, and chocolate chips. Stir again until just combined, but try not to over-mix.
6. For each cookie, use a  $\frac{1}{4}$  cup measure to scoop the amount of dough into your hands. Use your hands to form a ball, and then flatten the ball to create a cookie shape that's about 1½ cm thick. Note, these cookies don't spread when cooking, so we need to press them down into the desired shape.
7. Place the cookies on a parchment-lined baking tray leaving about 3 cm space between each cookies.
8. For a bakery-style presentation, press some chocolate chips or chopped pecans onto the top of each cookie before baking. Bake in the centre rack of the oven for 12 - 14 minutes, or until lightly golden.
9. Let the cookies rest for 5 minutes on the baking tray to harden, then transfer to a wire rack to cool completely. Enjoy!

## NOTES

- **Storage:** the cookies can be stored in an air-tight container on the counter for up to 3 days.