

Avocado Chocolate Chip Cookies

Kacey

Yields 36

These cookies can be made completely vegan! Just remember that avocado doesn't last long so these cookies have a tiny shelf life!

15 min

Prep Time

10 min

Cook Time

25 min

Total Time

Ingredients

1/2 cup avocado, soft (I used 2 small ones.)
 1/2 cup granulated sugar
 1 egg (use a flax-egg and you have a vegan cookie!)
 1 tsp. vanilla
 1 cup whole wheat flour
 1 tsp. baking soda
 1/8 tsp. salt
 1/4 tsp. ground nutmeg
 2 tbsp. coconut oil
 2 tbsp. unsweetened applesauce
 1/2 cup chocolate chips

Instructions

Preheat oven to 350F. Line a baking sheet with parchment paper or silicone mat.

Slice avocados in half, remove pit, and place into the bowl of your stand mixer. Add coconut oil, sugar, and mix for about 5 minutes, or until avocados have broken down (will probably still have chunks.) Add the egg, applesauce and vanilla and mix until well combined.

Sift together the flour, baking soda, nutmeg, and salt. With the mixer on, add the dry ingredients to the wet ingredients. Stir until just combined. Mix in the chocolate chips.

Measure out 1 tablespoon-sized balls of dough (a cookie scoop works wonders here!) and place onto baking sheet. Bake for about 10-11 minutes and remove from oven. Allow to cool slightly on baking sheet and then move to cooling rack.

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<https://thecookiewriter.com/avocado-chocolate-chip-cookies/>

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