

Gluten-Free Vegan Chickpea Chocolate Chip Cookies



Ingredients:

- 2.27 kg The Annex Chickpea Flour

- 247 g Flaxseed Meal
- 658 g Water
- 801 g Maple Syrup
- 443 g Molasses
- 1.47 kg Granulated Sugar
- 123 g Vanilla Extract
- 1.59 kg Safflower Oil
- 304 g Almond Flour
- 93 g Baking Soda
- 66 g Salt
- 2.23 kg Vegan Chocolate Chips

Total: 10.30 kg

Directions:

In the bowl of a stand mixer, add in flaxseed meal, water, maple syrup, molasses, granulated sugar and vanilla. Attach mixer paddle and mix on slow until combined. Leave the mixer running and slowly add in safflower oil. Mix until well combined. In a separate bowl, mix chickpea flour, almond flour, baking soda and salt. Sift the mixture. With the stand mixer still on low, slowly add the dry mix into the stand mixer containing the wet mix.

Remove bowl from mixer and add in chocolate chips, folding them in with a spatula. Cover bowl with plastic wrap tightly and place into the refrigerator for 1 hour until chilled.

Preheat convection oven to 350°F. Remove cookie mixture from the refrigerator and scoop mixture onto a parchment lined sheet pan using 1-ounce portion scoop. Bake for 10 minutes or until edges start to lightly brown. Remove from oven and let stand for 2 minutes before removing from sheet pan to cool.

Yield: Approx. 286 Cookies