

# Vegan chocolate & coconut cookies

## Ingrédients

- 85g of coconut oil
- 65g of muscovado sugar
- 25g of maple syrup
- 50g of plant-based milk (coconut, hazelnut, almond...)
- 1 teaspoon of vanilla powder
- 30g of coconut powder
- 190g of flour
- 165g of dark chocolate (Caraiibes 66% by Valrhona for me)

## Préparation

1. After the classic cookies, super soft, apple, or all chocolate, here is a recipe for vegan chocolate & coconut cookies.
2. I had been wanting to try vegan baking for some time, and I must admit I was not disappointed with these cookies that are both crunchy, soft, and slightly crumbly.
3. I chose the combination of coconut/dark chocolate, but I think you can make them with almond or hazelnut powder instead, and of course, you can replace the dark chocolate with one of your choice.
4. And on top of that, they are extremely quick to prepare (and almost as quick to devour ;-)) and keep well for several days, so you can go for it without hesitation!
5. Ingredients: of coconut oil of muscovado sugar of maple syrup of plant-based milk (coconut, hazelnut, almond.
6. Add the melted coconut oil to the sugar, maple syrup, and milk, mixing well.
7. Next, incorporate the salt and vanilla, then the coconut powder.
8. Finish by adding the flour and baking powder.
9. Chop the chocolate into chunks of the size you want, then incorporate them into the dough, keeping some chunks aside.
10. Chill your dough in the refrigerator for 20-30 minutes, then preheat your oven to 170°C.
11. Form dough balls, add the remaining chocolate chunks to the top of the balls, and place them on a baking sheet lined with parchment paper.
12. Bake for 12 to 15 minutes, then let them cool before moving them (they are still soft when hot).
13. I sprinkled the cookies with coconut powder while the chocolate was still gooey.