

The Best Chocolate Chip Cookies Ever

I originally found this recipe on Compassion Over Killing's website (cok.net) a few years ago. It looks like the link isn't available anymore but head on over to their newly revamped site for more info on choosing compassion when it comes to your food.

- 1/4 cup soy milk
- 1 teaspoon vanilla or vanilla paste
- 12 oz dairy-free chocolate chips (Trader Joe's has semi-sweet chocolate chips that don't contain milk)

In a medium bowl place the creamy ingredients:

- 1 cup of softened soy margarine (I used CANOLEO Soft Margarine— no hydrogenated oils, no trans fatty acids)
- 1/2 cup brown sugar
- 1/2 cup sugar

In another medium bowl place the dry ingredients:

- 2 1/4 cups flour
- 1/2 tsp salt
- 1 tsp baking soda

With a hand mixer, blend together the soy margarine and sugars. Once blended, add the soy milk and vanilla. Mix well; the mixture should be a creamy consistency.

Add the dry ingredients to the creamy ingredients, mix with hand mixer or with a wooden spoon. Fold in the chocolate chips.

Drop spoonfuls of dough onto a greased or parchment paper lined baking sheet. (I like to use a tablespoon to scoop up the dough and make them consistent in size.) Bake at 350F for about 8-10 minutes or until edges are brown. If you like chewy cookies, take them out of the oven right as the edges turn light brown.