

## Chocolate Chip Cookies

### Doubletree Hotel Recipe with Vegan Substitutions

Ingredients	Notes and Method
<p>½ pound vegan butter, softened Miyoko's, Earth Balance or Country Crock all work great.</p> <p>¾ cup + 1 tablespoon granulated sugar</p> <p>¾ cup packed light brown sugar</p> <p>1 teaspoon salt</p> <p>¼ cup + 2 tbsp egg substitute. Just Egg and Bob's Red Mill both work great.</p> <p>1 ¼ teaspoons vanilla extract</p> <p>¼ teaspoon freshly squeezed lemon juice</p> <p>2 ¼ cups flour</p> <p>1/2 cup rolled oats</p> <p>1 teaspoon baking soda</p> <p>Pinch cinnamon</p> <p>1 ¾ cups chopped walnuts</p> <p>2 2/3 cups Vegan Chocolate Chips.</p> <p>Watch for milk in the ingredients.</p> <p>To take your cookies to the next level, try a few different chip sizes or types.</p>	<p>Cream vegan butter, sugar, brown sugar, and salt in the bowl of a stand mixer on medium speed for about 2 minutes.</p> <p>Add egg substitute, vanilla, and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.</p> <p>With mixer on low speed, add flour, oats, baking soda, and cinnamon, blending for about 45 seconds. Don't overmix.</p> <p>Remove bowl from mixer and stir in chocolate chips and walnuts.</p> <p>Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart. Freeze 4 hours or overnight. Store what you are cooking within 24 hours in zip lock bags or reusable container.</p> <p>Preheat oven to 325°F. Bake while still frozen for 16 to 20 minutes, or until edges are golden brown and center is still soft. I find the time varies greatly oven to oven. Set the timer for 15 minutes and start to watch carefully.</p> <p>Remove from oven and cool on the baking sheet.</p>