

Chocolate Chocolate Chip Cookies, Non-Dairy

60 cookies

2 sheet pans

All-Purpose Flour	6 cups
Cocoa Powder	2 cups
Baking Soda	1 tablespoon
Salt	1 teaspoon
Canola Oil	2 cups
Sugar	2 ¾ cups
Flax Meal	¼ cups
Rice Milk	1 ½ cups
Vanilla Extract	2 tablespoons
Chocolate Chips	1 ½ cups

1. Preheat oven to 350 degrees Fahrenheit. Line sheet pans with parchment paper. Mix the ground flax seeds with the non-dairy milk and whisk them together. Set this aside.
2. In a medium bowl, combine the flour, cocoa powder, baking soda, and salt. Stir them together with a whisk until well-blended and no lumps remain.
3. Combine the sugar and the vegetable oil in a large bowl and whisk them together until the sugar is nice and moist. Now add the flax seed-rice milk mixture, vanilla extract, and mix them with the sugar-oil mixture until it thickens into a smooth, shiny batter.
4. Mix the dry and wet ingredients together until fairly well blended. The dough will be quite dense. Now add the chocolate chip-s and mix them into the cookie dough.
5. Use ice cream scoops to form balls of dough and use your palm to gently flatten them slightly into discs then place them on a parchment-lined cookie sheet.
6. Bake the cookies at 350 degrees F for 10 minutes. Remove the sheet pans from the oven and place on the baker's rack. Let them cool completely.

Serve on rectangular acrylic trays.