

Double Chocolate Chunk Cookies

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Would swapping vegan butter make an already fabulous chocolate cookie even better? I decided to see. It had been while since I made the Double Chocolate Chunk Cookies, aka “Marty’s eat every day forever cookies” from my [Vegan Chocolate](#) cookbook. A friend who is an M.D. wanted to make these cookies for her family, but asked if she could use vegan butter instead of the coconut oil in the original recipe. I figured, why not, since the coconut oil is used in solid form. I subbed “Bklyn Buttah”. It creamed beautifully and added a lovely flavor. The resulting soft yet chewy, very chocolatey cookies made with “Bklyn Buttah” are my new go to.

Yield: 16 1-inch cookies

Ingredients

1.5 tsp/ 3g ground chia seed
1 Tbsp/ 15ml water
1/3 cup /42g grams AP Flour
1/3 cup/ 44g Whole Wheat Pastry Flour
1/4 cup/ 25g Dutch-process Cocoa powder (alkalized) use a good one
1/4 tsp/ 1.25g aluminum-free baking powder
1/4 cup/ 54g vegan butter, at room temperature
1/4 cup/ 50g vegan cane sugar
1/4 cup/ 39g coconut sugar or whole cane sugar, finely ground in blender
2 tbsp/ 30ml pure maple syrup, Grade A dark
1 tsp/ 5ml pure vanilla extract
1/2 cup/ 100g chocolate chunks mini or chopped or use chopped chocolate

Instructions

Position a rack in the center of the oven and preheat to 350 °F / 180 °C. Line a baking sheet with parchment paper.

Put the ground chia in a small bowl. Pour the water over the chia. Set aside for 5 minutes undisturbed and then whisk. The chia gel will be lumpy at first but will smooth out as it hydrates.

Place a wire mesh strainer over a medium bowl. Add the all-purpose flour, pastry flour, cocoa, baking powder, and salt to the strainer and stir with a whisk to sift the ingredients into the bowl. (If any small bits remain in the strainer, add them to the mixture in the bowl.) Whisk to aerate the mixture.

In a deep mixing bowl, (just so the mixture doesn't fly all over the place) beat the butter and both sugars using an electric mixer, starting on low speed then moving to high. Beat until no solid fat is visible.

Whisk the chia gel with a fork and add to the bowl with the maple syrup and vanilla. Beat until thoroughly combined.

Add about one third of the dry ingredients to the bowl. Mix on low until combined. Repeat twice until you have a nice shiny dough.

Stir the chocolate into the batter with a silicone spatula. Use your hands if you need to get the batter together. It should be shiny.

Scoop the dough using measuring tablespoon. Roll between your hands into a ball. Place the cookies onto the parchment-lined baking sheet. Flatten to 1.5 to 2 inches.

Bake on the middle rack for 9 minutes for a softer cookie and 10 minutes for a crisper but still chewy cookie. The cookies are soft when they come out of the oven but firm as they cool.

Place the baking sheet on a wire rack.

Eat them warm or at room temperature.