Peanut Butter Chocolate Chunk Cookies

These peanut butter chocolate chunk cookies are slightly crisp on the outside and chewy on the inside. Made with simple ingredients, they’re the perfect easy recipe to include in your holiday baking round up.

Ready in 30 minutes | Makes 16 cookies

Ingredients
- 2 cups all purpose flour - we used Bob’s Red Mill gluten-free all purpose flour
- 1 stick room temperature vegan butter (1/2 cup)
- 3/4 cup creamy peanut butter
- 1 cup packed brown sugar
- 4 tsp milled chia seeds
- 6 Tbsp plain almond milk or plant milk of choice
- 1/2 tsp sea salt
- 2 tsp vanilla extract
- 1 1/2 tsp baking powder
- 2/3 cup vegan chocolate chunks - you can also use vegan chocolate chips

Preparation
1. Preheat the oven to 375 degrees F.

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2. Add all wet ingredients and brown sugar to a bowl and whisk together until smooth.
3. Add all dry ingredients and stir together until a smooth batter forms.
4. Fold in vegan chocolate chunks until evenly distributed throughout the batter.
5. Line a baking sheet with parchment paper. Use a 1/3 measuring to portion batter - gently roll into a ball with your hands then place on the baking sheet and gently press to flatten slightly. Place cookies about 2 inches apart. Recipe makes 16 cookies - you’ll need 2 full size baking sheets, or to cook in 2 batches.
6. Bake for 15-18 minutes until slightly golden brown on the surface.
7. Allow to cool for five to ten minutes before serving and enjoy! Can be cooled and stored in an air-tight container at room temperature for up to a week.

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