

# Chocolate-Chip-Cookie

*Gluten-free  
Dairy-free  
Vegan*

## Dough



## Ingredients

- ~ 1 1/4 cups Arnel's Originals All Purpose Flour
- ~ 1/4 cup sugar
- ~ 1/4 cup brown sugar
- ~ 1/4 teaspoon sea salt
- ~ 1/4 teaspoon baking soda
  
- ~ 1/2 cup margarine
- ~ 1 to 2 Tablespoons nut butter (optional)
  
- ~ 1 teaspoon vanilla extract
- ~ 2 Tablespoons milk substitute
  
- ~ 1/4 cup chocolate chips
- ~ 1/4 cup chopped walnuts (optional)

## Directions

- Mix the 1st five dry ingredients together
- Blend the margarine (and nut butter) into the dry ingredients using a fork
- Add the vanilla and milk to the mixture
- Fold in chocolate chips and walnuts
- Form dough into 1" balls, spear with a toothpick and refrigerate
  
- (Optional) melt additional chocolate chips and either drizzle the chocolate or dip the cookie dough balls into the chocolate