

CRUNCHY OATMEAL PB COOKIES

225g plain organic flour (or Doves Organic, gluten free plain if ya fancy it)

175g oats (the kind ya get from supermarkets)

2 tsp baking powder

1 tsp salt

175ml oil (a light vegetable oil if possible)

175g crunchy PB (try get no added salt / sugar options for healthier cookies)

200g granulated sugar + 225g brown sugar (if ya getting stressed, providing 425g overall of sugar you can be flexible)

125ml almond-milk (yum) or soy milk etc.

2 tsp vanilla extract

Get yer oven going at 190 and line two baking tray with parchment. Dry ingredients in one bowl (NB sugar isn't counted as a dry ingredient though folks!). Mix wet ingredients in another bowl – this might take some time what with the PB, sugar etc. Add wet to dry and mix thoroughly – this is one tough cookie (dough). It will be firm and hard work to mix; if you have to add a little more non-dairy milk. The cookies spread a lot when cooked and make massive cookies. I use maybe one tbsp of dough per cookie and give the cookies a generous amount of space between each other on the baking tray. Cookies should be about 1cm, or a little less thick prior to baking. If you have to, cook cookies in batches to make sure they are adequately spaced on trays. Bake em for 10 – 12 minutes or until gently golden brown and a little puffed. Once out the oven they will need 10 minutes AT LEAST to chill before you try and move them. Enjoy! Unless you have a peanut allergy...

regular chocchip homemade cookies

80ml oil (light veg please)

250g sugar

2 tsp vanilla extract

500g plain flour (again, use Doves to make it Gluten free)

1 tsp bicarb of soda

1tsp salt

60ml soy milk (or other non-dairy milk)

180g vegan chocolate – you can use chips or just smash / grate those 100g bars.

Preheat your oven to 180 and line two baking trays with parchment. Mix the dry ingredients (except sugar & choc) in one bowl, then the wet (inc. sugar) in another. When you've got a nice dough, fold in the chocolate pieces. These cookies don't spread out as much as the PB versions, but still need a decent inch or two gap between other cookies. Use between a conservative 2 tbsp of dough and form into a ball, then flatten to a cookie shape 1 – 2cm thick. Pop in the oven for 8 – 10 minutes or until lightly golden. Leave to cool on a baking tray.

Put together for National Vegan Skillshare 13/9 2008 @ Sumac Centre Nottingham UK

Recipes adapted and bastardised from vegweb and recipes originally by Isa Chandra Moskowitz (vegan with a vengeance). Eat cookies often x x x

