

Dairy-Free Chocolate Cookies

Rich, chewy dairy-free chocolate cookies made with vegan butter and dark chocolate chips. Perfect for gluten-free and dairy-free diets.

5 min

PREP

25 min

COOK

30 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Dairy-Free Chocolate Cookies

Ingredients

- 8 oz walnut
- 10.5 oz powdered sugar
- 3.5 oz cocoa powder
- 3 egg
- 1 cup gluten free flour
- 1 cup butter
- 1 tsp baking soda
- 1 pack vanillin
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line 2 large baking sheets with parchment paper.
- 2 Make the dough**

Beat 10.5 oz vegan butter and 1 cup brown sugar in a large bowl with an electric mixer for 3-4 minutes until light and fluffy.
- 3** Add the 3 eggs one at a time, beating well after each addition. Beat in 1 teaspoon vanilla extract until well combined.
- 4** Whisk together 8 oz all-purpose flour, 1 pack (about 1 teaspoon) baking soda, and 1 teaspoon salt in a separate bowl.
- 5** Add the flour mixture to the butter mixture and mix on low speed until just combined - don't overmix. Fold in 3.5 oz dairy-free chocolate chips by hand with a wooden spoon.
- 6** Cover dough and refrigerate for 30 minutes until firm enough to scoop easily.
- 7 Shape and bake**

Scoop dough into 2-tablespoon portions using a cookie scoop or spoon. Place cookies 2 inches apart on the prepared baking sheets.
- 8** Bake for 10-12 minutes until edges are lightly golden brown but centers still look slightly soft and underbaked.
- 9** Cool cookies on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving.

Tips

Use room temperature vegan butter and eggs for easier mixing and better texture. Cold ingredients don't cream properly and can result in dense cookies.

Measure flour accurately using the spoon-and-level method, or weigh it for best results. Too much flour creates dry, crumbly cookies while too little causes excessive spreading.

Chill the dough for at least 30 minutes before baking. This prevents cookies from spreading too thin and helps them hold their shape better.

Don't overbake – cookies should look slightly underdone in the center when you remove them from the oven. They'll continue cooking on the hot pan.

Space cookie dough portions 2 inches apart on the baking sheet to allow for spreading without cookies merging together.

Let cookies cool on the baking sheet for 5 minutes before transferring to prevent breaking. They're fragile when hot but firm up as they cool.

For chewier cookies, slightly underbake them. For crispier cookies, bake an extra 1-2 minutes until edges are golden brown.

Store completely cooled cookies in an airtight container with parchment paper between layers to prevent sticking and maintain texture.