byodo
bio vom feinsten

Vegan cookies

These deliciously sweet, vegan cookies with fine dark chocolate are a breeze to make! The classic baking oil and coconut blossom sugar create a particularly delicious aroma.

Zutaten
12 Portionen

200 g (gluten-free) flour
170 g Coconut blossom sugar
2 TL Baking powder
1 Pinch Byodo sea salt
60 g Byodo Baking Oil Classic
70 ml Almond milk
100 g Dark chocolate, roughly chopped

Zubereitung

Preheat the oven to 180 °C. Then mix the dry ingredients together in a bowl and add the chopped chocolate. Then add the almond milk and Byodo Baking Oil Classic and knead quickly by hand to form a uniform, sticky mixture. Shape into about 12 balls of the same size and place them on a baking tray lined with baking paper, spacing them slightly apart. If the dough becomes too sticky, simply rinse your hands briefly with cold water. Place the cookies in the oven for ten minutes and then leave to cool on a wire rack.

The warm, fragrant little cookies taste simply delicious!