

# best vegan oatmeal chocolate chip cookies

**best vegan oatmeal chocolate chip cookies** are a delicious and wholesome treat that combines the comforting texture of oatmeal with the rich flavor of chocolate chips, all while being completely plant-based. These cookies have gained popularity among both vegans and non-vegans due to their unique taste and health benefits. This article explores the essential ingredients, baking techniques, and tips for making the best vegan oatmeal chocolate chip cookies. Additionally, it covers variations to suit different dietary needs and preferences, ensuring a perfect batch every time. Whether for a snack, dessert, or gift, knowing how to make these cookies will elevate any baking repertoire. The following sections provide a detailed guide, starting with the key ingredients and moving through preparation, baking, and customization options.

- Key Ingredients for Best Vegan Oatmeal Chocolate Chip Cookies
- Step-by-Step Baking Process
- Tips for Perfect Texture and Flavor
- Popular Variations and Add-Ins
- Storage and Shelf Life

## Key Ingredients for Best Vegan Oatmeal Chocolate Chip Cookies

The foundation of the best vegan oatmeal chocolate chip cookies lies in selecting high-quality and plant-based ingredients that maintain the traditional flavor and texture of classic cookies. Each ingredient plays a crucial role in the final product's taste, chewiness, and moisture content.

### Oats

Rolled oats are preferred for vegan oatmeal chocolate chip cookies due to their hearty texture and ability to absorb moisture without becoming mushy. Old-fashioned rolled oats provide a chewy bite, whereas quick oats can yield a softer cookie.

## Flour

All-purpose flour is commonly used to give structure to the cookies. However, whole wheat or gluten-free flours can be substituted to accommodate dietary restrictions, though adjustments in texture and moisture may be necessary.

## Plant-Based Fats

Vegan recipes often use coconut oil, vegan butter, or vegetable oil as the fat source. These fats contribute to the richness and tenderness of the cookies. Coconut oil adds a subtle flavor, while vegan butter offers a buttery taste similar to traditional recipes.

## Sweeteners

Natural sweeteners such as brown sugar, coconut sugar, or organic cane sugar are ideal for imparting a deep sweetness and moisture-retaining qualities. Maple syrup or agave nectar can also be used but may require recipe modifications to balance wet and dry ingredients.

## Egg Replacements

Common vegan egg substitutes include flaxseed meal mixed with water (flax egg), chia seeds, or commercial egg replacers. These ingredients help bind the cookie dough and provide moisture without compromising the vegan integrity of the recipe.

## Chocolate Chips

Choosing dairy-free chocolate chips is essential for authenticity. Many brands offer vegan chocolate chips made with cocoa solids and no milk derivatives, ensuring the cookies meet vegan standards.

## Step-by-Step Baking Process

Mastering the baking process ensures the best vegan oatmeal chocolate chip cookies achieve the perfect balance of chewiness, crispness, and flavor. The following steps outline a reliable method from preparation to baking.

## Preparation of Ingredients

Measure all ingredients accurately and preheat the oven to 350°F (175°C). Line baking sheets with parchment paper to prevent sticking and promote even

baking.

## Mixing the Dough

Begin by combining the plant-based fat and sweetener until creamy. Add the flax egg or chosen egg substitute and vanilla extract, then gradually incorporate the dry ingredients including flour, baking soda, salt, and oats. Fold in the vegan chocolate chips last to distribute evenly.

## Shaping and Baking

Use a spoon or cookie scoop to portion the dough onto the baking sheet, spacing cookies about 2 inches apart to allow spreading. Bake for 10-12 minutes or until edges are golden brown but centers remain soft.

## Cooling

Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack. This step prevents breakage and helps cookies set properly.

## Tips for Perfect Texture and Flavor

Achieving the best vegan oatmeal chocolate chip cookies requires attention to detail in ingredient selection and baking techniques. The following tips optimize texture and enhance flavor.

- **Use room temperature ingredients:** This ensures better mixing and consistent dough texture.
- **Do not overmix the dough:** Overmixing develops gluten, resulting in tougher cookies rather than tender ones.
- **Chill the dough:** Refrigerating the dough for at least 30 minutes helps control spread during baking and improves flavor melding.
- **Adjust baking time:** For chewier cookies, bake toward the lower end of the time range; for crispier cookies, extend baking slightly.
- **Use quality chocolate chips:** High-quality vegan chocolate chips melt better and provide richer flavor.

## Popular Variations and Add-Ins

Customization options allow for creative spins on the classic vegan oatmeal chocolate chip cookies, catering to diverse taste preferences and nutritional goals.

### Nuts and Seeds

Adding walnuts, pecans, or sunflower seeds introduces crunch and nutritional benefits such as healthy fats and protein.

### Dried Fruits

Incorporating dried cranberries, raisins, or chopped dates adds natural sweetness and chewy texture contrasts.

### Spices

Spices like cinnamon, nutmeg, or ginger complement the oats and chocolate, enhancing warmth and depth of flavor.

## Gluten-Free Alternatives

Using gluten-free oat flour or blends of almond and coconut flour allows those with gluten sensitivities to enjoy the cookies without sacrificing taste.

## Storage and Shelf Life

Proper storage extends the freshness and quality of the best vegan oatmeal chocolate chip cookies, preserving their texture and flavor over time.

### Room Temperature Storage

Store cookies in an airtight container at room temperature for up to 5 days. Layering with parchment paper prevents sticking.

### Refrigeration

Refrigerate cookies for up to 2 weeks in a sealed container. Chilling may slightly firm the texture but maintains moisture.

## **Freezing**

For longer storage, freeze cookies in an airtight container or freezer bag for up to 3 months. Thaw at room temperature before serving to restore softness.

## **Frequently Asked Questions**

### **What are the key ingredients for the best vegan oatmeal chocolate chip cookies?**

The key ingredients include rolled oats, vegan butter or coconut oil, brown sugar, flaxseed or chia seed egg substitute, vanilla extract, baking soda, salt, and dairy-free chocolate chips.

### **How can I make my vegan oatmeal chocolate chip cookies chewy?**

To make chewy cookies, use more brown sugar than white sugar, incorporate a flax or chia egg for moisture, and avoid overbaking. Also, slightly underbaking them helps retain chewiness.

### **Can I use gluten-free oats to make vegan oatmeal chocolate chip cookies?**

Yes, gluten-free oats can be used to make vegan oatmeal chocolate chip cookies suitable for those with gluten sensitivities or celiac disease.

### **What is the best egg substitute for vegan oatmeal chocolate chip cookies?**

Common egg substitutes include flax eggs (1 tablespoon ground flaxseed mixed with 3 tablespoons water), chia eggs, or commercial egg replacers, all of which provide binding without affecting flavor.

### **How do I ensure my vegan oatmeal chocolate chip cookies are soft instead of crunchy?**

Use ingredients like brown sugar and vegan butter, add a bit of applesauce or mashed banana for moisture, and bake at a slightly lower temperature for less time to keep the cookies soft.

### **Are there any healthy twists to make vegan oatmeal**

## chocolate chip cookies more nutritious?

Yes, you can add nuts like walnuts or almonds, seeds like chia or hemp, use whole grain oats, reduce sugar, or incorporate natural sweeteners like maple syrup or coconut sugar.

## How long can vegan oatmeal chocolate chip cookies be stored and how should I store them?

Store the cookies in an airtight container at room temperature for up to 5 days. For longer storage, freeze them for up to 3 months and thaw before eating.

## Can I make vegan oatmeal chocolate chip cookies without oil or butter?

Yes, you can substitute oil or butter with ingredients like mashed bananas, applesauce, or pumpkin puree to reduce fat content while keeping the cookies moist.

## Additional Resources

### 1. *The Ultimate Vegan Oatmeal Chocolate Chip Cookie Cookbook*

This cookbook focuses exclusively on creating the best vegan oatmeal chocolate chip cookies. It includes a variety of recipes using different plant-based ingredients to achieve the perfect chewy texture and rich chocolate flavor. The book also offers tips on ingredient substitutions and baking techniques for both beginners and experienced bakers.

### 2. *Vegan Baking Made Easy: Oatmeal Chocolate Chip Delights*

Designed for novice bakers, this book simplifies vegan baking with step-by-step instructions for oatmeal chocolate chip cookies and other treats. It emphasizes wholesome, accessible ingredients and includes nutritional information for health-conscious readers. The author shares personal anecdotes and troubleshooting advice to ensure success every time.

### 3. *Chewy & Goey: Vegan Oatmeal Chocolate Chip Cookie Recipes*

This collection celebrates the perfect balance of chewy oats and gooey chocolate in vegan cookies. Featuring both classic and innovative recipes, the book explores the use of alternative sweeteners and gluten-free options. It also delves into the science behind texture and flavor to help bakers understand their craft.

### 4. *Plant-Based Cookie Creations: Oatmeal Chocolate Chip Edition*

Focused on plant-based ingredients, this book offers creative oatmeal chocolate chip cookie recipes that cater to various dietary needs, including soy-free and nut-free options. The author highlights sustainable ingredients and encourages mindful baking practices. Beautiful photography and detailed

instructions make it a joy to use in the kitchen.

5. *The Science of Vegan Baking: Mastering Oatmeal Chocolate Chip Cookies*

This book takes a scientific approach to vegan baking, explaining how different plant-based ingredients interact to create the ideal oatmeal chocolate chip cookie. It provides experiments and tips for customizing recipes based on texture and taste preferences. Ideal for bakers who want to deepen their understanding of vegan baking chemistry.

6. *Gluten-Free Vegan Oatmeal Chocolate Chip Cookies*

Specifically tailored for gluten-free diets, this cookbook offers a range of oatmeal chocolate chip cookie recipes that are free from common allergens. It explores various gluten-free flours and binding agents to achieve the perfect cookie consistency. Readers will find practical advice on avoiding cross-contamination and enhancing flavor without gluten.

7. *Sweet & Simple: Vegan Oatmeal Chocolate Chip Cookies for Every Occasion*

This book presents easy-to-make vegan oatmeal chocolate chip cookie recipes suitable for holidays, parties, and everyday treats. It includes tips on decorating, packaging, and gifting cookies, making it perfect for bakers looking to share their creations. The approachable recipes require minimal ingredients and equipment.

8. *Raw Vegan Oatmeal Chocolate Chip Cookies*

For those interested in raw food diets, this cookbook provides innovative recipes for raw vegan oatmeal chocolate chip cookies that require no baking. Using natural sweeteners and whole-food ingredients, the cookies are nutritious and delicious. The book also covers storage tips and variations to keep the recipes fresh and exciting.

9. *Family Favorites: Vegan Oatmeal Chocolate Chip Cookies Everyone Will Love*

This book offers a collection of crowd-pleasing vegan oatmeal chocolate chip cookie recipes that cater to all ages. It emphasizes wholesome ingredients and includes options for customizing sweetness and add-ins. With stories and photos from families who have made these recipes their favorites, it creates a warm, inviting baking experience.

## **Best Vegan Oatmeal Chocolate Chip Cookies**

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**best vegan oatmeal chocolate chip cookies: Good Housekeeping The Best-Ever Cookie Book** Good Housekeeping, 2021-09-21 It's the best cookie cookbook ever with baking recipes that satisfy every craving—from classics like chocolate chip to decadent delights like skillet cookie

sundaes! “Sublime cookie recipes.” – Publishers Weekly The Good Housekeeping Test Kitchen presents 175 outstanding, tested-‘til-perfect cookie recipes, all carefully selected from more than 1,000 trials to find the best cookies for you! Whether you go right to the chocolate or are more of a buttery shortbread fan, there's something special for you in this exciting cookie baking cookbook. Includes: EASY BAKING FOR BEGINNERS: Go-to doughs and icings for sugar cookie decorating, plus holiday gift ideas DROP COOKIES & SLICE & BAKE COOKIES: Strawberry-Oatmeal Cookies, Glazed Sourdough Snickerdoodles, Matcha Cookies, Chocolate-Pistachio Slice & Bakes BARS, BLONDIES & BROWNIES: Millionaire Shortbread, Orange-Turmeric Squares, Brown Butter Hazelnut Blondies, Double-Stuffed Brownies SPECTACULAR COOKIE CREATIONS: Alfajores, Apple Pie Rugelach, Homemade Honey Graham Crackers, Cookie Shooters, Homemade Fudgy Ice Cream Sandwiches, and other wow-worthy entries in this exciting cookie recipes cookbook! HOLIDAY BAKING: Chinese Almond Cookies, Jammin’ Heart Cookies, Hamantaschen, Nan-e Berenji, Fruitcake Crisps and more makes this the perfect holiday cookies cookbook and Christmas cookies cookbook Whether you're baking for a special occasion or just for a sweet treat, this baking recipe book, complete with stunning photographs and inventive variations, promises perfect results every time.

**best vegan oatmeal chocolate chip cookies:** *The 100 Best Vegan Baking Recipes* Kris Holechek, 2009-09-08 This vegan cookbook features classic and creative brownies, cakes, muffins and more—plus delicious and dairy-free frostings, icings, and toppings! Now you can have your favorite baked goods with recipes that are cruelty-free and delicious as ever. With everything from baking tips to simple substitutions for eggs and dairy, *The 100 Best Vegan Baking Recipes* provides everything novice bakers and seasoned chefs need to go vegan with an indulgent flair. It also features mouthwatering takes on traditional treats as well as the author’s own delectable creations, such as: •Boston Cream Pie •The Ultimate Brownies •Mixed Berry Pie •French Toast Muffins •Baked Chocolate-Glazed Donuts •Pain Au Chocolat •Baklava Bread •Strawberry Lemonade Cheese Pie •Sweet Cream Apple Streudel •Black Forest Cake •Herbed Pizza Dough •Chocolate Chip Pecan Cookies

**best vegan oatmeal chocolate chip cookies:** *Love to Eat* Nicole Keshishian Modic, 2022-10-25 A balanced relationship with your food is within reach! These 75+ recipes offer the freedom to eat the foods you love, without guilt, and to live your damn life once and for all. “Nicole’s focus on wholesome recipes that fill your body and soul is such a balanced way to approach cooking, and will help encourage a healthy, loving relationship to food and your body.”—Rachel Connors, author of *Bakerita In Love to Eat*, Nicole Keshishian Modic teaches you how to listen to your body’s cues around food, discover a more flexible relationship to your diet, and nourish your body with real, whole-foods recipes that celebrate flavor. Growing up in Los Angeles, Nicole was surrounded by society’s complicated views on women’s bodies and countless diet crazes, but her Armenian father instilled his deep passion for food and flavor within her. Years of quietly suffering from an eating disorder led Nicole to find healing in the most unlikely place for her at the time—the kitchen—as she turned former binge foods into healthy but indulgent standards on her wildly popular blog, KaleJunkie. This inspirational cookbook is filled with recipes and inspirational stories to keep you feeling satisfied in body and mind. Nicole also shares her philosophy on what food freedom and intuitive eating truly mean (spoiler alert: Neither is about restrictive dieting!) and advice on how to carry that positive attitude into other aspects of your life. 75+ recipes showcase Nicole’s Armenian background, love of comfort foods, and passion for creative (and kid-friendly) plant-forward meals. Discover dishes such as: • Blueberry Pancake Bread Muffins • Armenian Stuffed Bell Pepper Dolmas • The Best Quinoa Tabbouleh • Sweet and Sour Crunchy Cauliflower Bites • One-Pot Penne Arrabbiata • The Coziest Lemon Chicken Soup • Sweet Potato S'Mores Cookies. • Life-Changing Chocolate Chip Tahini Cookies With accessible and nutritious recipes designed for real, busy life, *Love to Eat* proves that there is room for a juicy burger in a healthy lifestyle—as long as you’re eating with purpose and listening to your intuition.

**best vegan oatmeal chocolate chip cookies:** *The Great American Chocolate Chip Cookie Book* Carolyn Wyman, 2013-10-07 A history, guidebook, and cookbook showcasing the chocolate



chip cookie! Wyman tells the true story of the cookie's invention; provides a state-by-state survey of bakeries and restaurants known for their chocolate chip cookie creations; and provides recipes for sour cream, pudding, kosher, vegan, and gluten-free cookies, as well as tips for taking your recipe to the next level.

**best vegan oatmeal chocolate chip cookies:** Light & Easy Vegan Baking Jillian Glenn, 2022-03-22 Irresistible Plant-Based Treats with Less Than 300 Calories Per Serving Enjoy vegan takes on decadent cakes, gooey brownies, flaky biscuits, savory breads and so much more without worrying about your waistline! Jillian Glenn, author of *Easy Low-Cal Vegan Eats*, is back with 60 scrumptious recipes that taste like the ultimate splurge—but their low calorie count means you can feel good about enjoying them. Jillian shares her secrets to recreating your favorite treats, whether you're craving something sweet, like Brown Sugar Chocolate Chip Cookies and Rich Red Velvet Cake with Cream Cheese Frosting, or something savory, like Vegan Pull-Apart Cheesy Bread and Salted Soft Baked Pretzel Bites. Thanks to generous serving sizes that will leave you feeling satisfied, you won't believe these are low-calorie or vegan. And with the option to make the recipes gluten-free, you can easily adapt each dish to meet your dietary needs. Jillian's use of fuss-free ingredients and clever techniques, like combining traditional sugar with no-calorie sweeteners, will have you eager to bake your way through every chapter—and her straightforward, easy-to-follow instructions guarantee perfect results every time.

**best vegan oatmeal chocolate chip cookies:** *The Vegan Cookie Connoisseur* Kelly Peloza, 2010-11-11 Kelly Peloza started experimenting with vegan baking as a high school student, blogging about her vegan adventures all the while. Her amazing recipes and gorgeous photos drew a crowd of eager readers who have been begging her for a cookbook ever since. Now an energetic, spunky college student, her book is finally ready for her anxious audience. From double peanut butter sandwich cookies and coconut caramel butter cookies to raspberry almond cookies and inside out peppermint patties, these delicious and imaginative recipes are sure to inspire bakers of all ages. Peloza is committed to using ingredients that are easy to find, natural, and simple to use. You won't find egg replacer, expensive cooking oils, or hydrogenated margarine in her recipes. "Making a batch of chocolate chip cookies shouldn't involve running to five different health food stores searching for some elusive ingredient," she writes. But you will find helpful tips for things like substituting margarine for oil in recipes, experimenting with non-dairy milks, using whole wheat flour, and ensuring the sugar you use was not processed with animal bone char. The result is a simple, thorough, and inspiring collection of mouthwatering cookies anyone can make and everyone will love.

**best vegan oatmeal chocolate chip cookies:** Vegan Desserts for Every Season Alissa Law, 2020-05-17 Going vegan is a lifestyle choice that more and more people are making. Avoiding all ingredients that are produced from animals can be challenging, but there is beginning to be a shift in major grocers that is making it a bit easier. Vegan Meals are exciting. It's like looking at things in a whole new perspective thus promising you with newer gastronomic adventures. It provides you with high-protein viands such as tempeh loaf and altered but not a miss of the flavors you crave for. Unfortunately some people have this perception of Vegan cooking and baking as some grueling task. They think to create easy vegan desserts, you have to use a complete science kit, Bunsen burner included. That isn't true at all, especially not any more. Easy vegan desserts recipes can be found in this book. They don't take a lot of extra effort either put your science kits away. Vegan desserts can be tricky but if you use simple ingredients paired with simple techniques like maceration, you can create stunning desserts that are easy to make. Veering away from dairy products should not limit your menu. Just because butter is omitted doesn't mean your recipe should not include mashed potatoes. Roast your favorite vegetables with dried herbs such as this season's favorite rosemary and sage. Drizzle them lovingly with good ol' olive oil or top it with a dollop of tofunnaisse. Mix and match the food. The viands will sure be savory so leave others such as your green beans simple in taste. This will even out the flavors in your palate. Try to have complicated and simple dishes so that you'll have more time to make desserts. The versatile soymilk can replace cream at any given recipe

that calls for it. It will be as creamy and yummy. Let the sweet tooth take over with non-fat and non-dairy desserts. Go gaga over the pumpkin pies, apple pies or sweet potato pudding. Lessen your sugar by substituting half of what the recipe calls for with muscovado sugar or just altogether use muscovado if the color will not bother you or your eaters. Don't forget the cornbread muffins with specs of berries peeking through its golden skin. Vegan meals should not stop you from including other favorite foods. Take advantage of the season's produce and whip something that you already love. The fresher and crispier your vegetables are the closer you are to the spirit of festivities because it is after all a feast of earth's wonderful produce. Organic is best of course but if it is not available opt for freshly picked vegetables. Stay away from canned vegetables as much as possible. Canned vegetables are dead on color and nutrients. Enzymes are lost in the processing thus giving you bland and tasteless dead vegetable. It is really no excuse not to have a healthy feast because vegan and vegetarian recipes are abundantly available. What you will find difficult is choosing which ones to try first. So, take on the challenge. Impress your picky diners and be impressed with the variety of vegan dessert recipes. Fill up your plate; eat what you yearn for without the guilt. If you are interested in great Vegan Dessert recipes that are easy to make and quick to impress, then check this book out. Happy Reading.

**best vegan oatmeal chocolate chip cookies:** *The Best Veggie Burgers on the Planet* Joni Marie Newman, 2011-05-01 Normal0MicrosoftInternetExplorer4 Hold on to Your Buns, the Burger Revolution Has Begun! The Best Veggie Burgers on the Planet takes the popular veggie burger to the next level of freshness and flavor, with more than one hundred daringly delicious, internationally inspired vegan burgers—burgers that stack up to any patty around (meat-full or meat-free) and will wow not only your vegetarian and vegan friends, but all the skeptics too. In fact, we're pretty confident they'd top the charts in any potluck popularity contest they might find themselves in. The incredible recipes you'll find inside have been expertly designed to suit your every craving and desire, and include such favorites as: Sweet Caramelized Onion Burgers Korean BBQ Burgers Garlicky Ranch Potato Burgers Jalapeño Cornbread Burgers Curried Chickpea and Broccoli Burgers Three Pepper Stir-Fry Burgers BLT and Avocado Burgers Black Bean Tamale Burgers with Mole Sauce Oktoberfest Kraut Burgers Sun-Dried Tomato and Artichoke Burgers With The Best Veggie Burgers on the Planet, you'll find 101 ways of looking at burgers in a whole new way. Let's get this "patty" started!

**best vegan oatmeal chocolate chip cookies:** *Good Food: Best Biscuits* Good Food, 2022-06-16 Find over 90 loved and trusted biscuit recipes from the UK's no. 1 cookery brand all in one place. What makes up your ultimate biscuit? From classic caramelised Florentines and chocolate chip cookies to the more experimental saffron, pistachio, and white chocolate cookies and handmade rosemary crackers there's something for everyone in this small but mighty book. FOOLPROOF RECIPES Thoroughly tested by the BBC Good Food test kitchen. COOK WITH CONFIDENCE Step-by-step methods and simple instructions. EAT WELL Full nutritional breakdown of each dish.

**best vegan oatmeal chocolate chip cookies:** *But I Could Never Go Vegan!* Kristy Turner, 2014-12-02 "Nothing short of brilliant! This isn't just a beautiful vegan cookbook; it's a resource guide that will help you excuse-proof your diet." —Angela Liddon, author of *The Oh She Glows Cookbook* Can't imagine living without cheese? Convinced that dairy-free baked goods just don't cut it? Hate the taste of tofu and not a fan of salads? EXCUSES, BE GONE! Blogger-author extraordinaire Kristy Turner deliciously refutes every excuse you've ever heard with 125 vegan recipes for every meal of the day—including dessert! "All those special ingredients are way more expensive." Not when you can make your own Homemade Seitan, Barbecue Sauce, Zesty Ranch Dressing, and Tofu Sour Cream. "I could never give up cheese!" You won't miss it at all with Tempeh Bacon Mac 'n' Cheese with Pecan Parmesan, Tofu Chèvre, Citrus-Herb Roasted Beets with Macadamia Ricotta, or Mushroom Cheddar Grilled Cheese Sandwiches. "What about brunch?" Chickpea Scramble Breakfast Tacos, Lemon Cornmeal Waffles with Blueberry Sauce, and Caramel Apple-Stuffed French Toast are vegan breakfasts of champions! "My friends won't want to come over for dinner." They will when they get a taste of Carrot Cashew Pâté, Portobello Carpaccio, and

Gnocchi alla Vodka. “But I scream for ice cream!” Then you’ll shriek over Dark Chocolate Sorbet, Mango Lassi Ice Cream, and from-scratch Oatmeal Raisin Ice Cream Sandwiches. If you’re a vegan newbie, vegetarian, or veg-curious omnivore, this book will banish your doubts. Even vegan pros will discover new tricks! Colorful photographs throughout will have you salivating over Kristy’s inventive, easy-to-follow recipes. “Get ready for your taste buds to explode.” —Isa Chandra Moskowitz, author of *I Can Cook Vegan* “Charming.” —Washington Post “Beautiful and inspiring.” —Library Journal “Gift-worthy.” —Publishers Weekly

**best vegan oatmeal chocolate chip cookies:** *The Good Housekeeping Test Kitchen Cookie Lover's Cookbook* Good Housekeeping, 2012-10-02 What's tasty and tempting enough to follow hot on the heels of Good Housekeeping's Test Kitchen Cookbook? Yummy cookies and brownies! This superlative collection straight from the magazines famed Test Kitchens features 250 of the most luscious recipes ever created, along with irresistible photos. Good Housekeeping Test Kitchen Cookie Lovers Cookbook features: -Triple-tested and tasted recipes guaranteed to work in any conventional oven with any brand of ingredients, no matter what -Chapters on cookie-jar favorites, easy-to-shape cookies, brownies, blondies and bars, health-conscious cookies, and holiday cookies -Baking advice, tips, and essential techniques from the Test Kitchen pros -More than 200 color photographs show step-by-step baking and decorating techniques, as well as the finished cookies -Emergency baking substitutions, pan volumes, and other handy charts

**best vegan oatmeal chocolate chip cookies:** *The Complete Idiot's Guide to Vegan Baking* Donna Diegel, 2011-04-05 The bible for vegan baking. Once thought to be tasteless and heavy, vegan baked goods have exploded in popularity with the help of such expert bakers as Donna Diegel, who have created wonderfully light and flavorful breads and desserts. Here, Donna delivers more than 120 amazing recipes including breakfast cakes and muffins, yeast breads and dinner rolls, cakes, pies, cupcakes, cookies, brownies, and more. • 120 delicious vegan recipes • Detailed discussion about food substitutions

**best vegan oatmeal chocolate chip cookies:** *Crazy Easy Vegan Desserts* Heather Saffer, 2018-04-13 Reboot dessert with these 75 gluten-free and vegan treats! Just because you’re vegan and gluten-free doesn’t mean you can’t indulge! With these 75 recipes, Heather Saffer reinvents your favorite desserts—and they’re super-simple to make and irresistibly delicious. You’ll find treats that take less than 20 minutes to prepare, ones with only three basic ingredients, and others that require absolutely no baking at all. The mouthwatering choices range from Tiramisu Trifle, Cookies and Cream Donuts, and Salted Caramel Pumpkin Spice Cupcakes to Apple Pie Taquitos, Blueberry Lemon Cheesecake, and Chocolate Molten Cupcakes—so you’ll always have something to satisfy your sweet tooth.

**best vegan oatmeal chocolate chip cookies:** *Gluten-Free All-in-One For Dummies* The Experts at Dummies, 2015-05-26 Everything you need to know about living a gluten-free lifestyle As the prevalence of gluten-free dieting continues to grow—both from necessity and choice—more and more people are searching for a healthy way to cut gluten out of their lives. *Gluten-Free All-In-One For Dummies* culls a wealth of indispensable information from six popular *For Dummies* books, providing you with an all-encompassing, one-stop resource for living and eating gluten-free. From gluten-free cooking and baking to must-have information on celiac disease, this comprehensive and authoritative guide to all things gluten-free is the only reference you'll need as you navigate your way around a wheat, barley, and rye-filled world. With nearly millions of households having at least one person who eats gluten-free foods, the need for a trusted and authoritative guide to living gluten-free has never been greater. Thankfully, *Gluten-Free All-In-One For Dummies* is here to offer expert guidance on making the switch to a life free of gluten. Recognize the benefits of adopting a gluten-free lifestyle Interpret food labels and stock a gluten-free kitchen Cook delicious gluten-free recipes for every meal of the day Make kid-friendly gluten-free meals, baked goods, and desserts If you're a seasoned gluten-free eater or a newcomer to the diet, *Gluten-Free All-In-One For Dummies* is the perfect, all-inclusive guide to ditching the grains and living a healthier life.

**best vegan oatmeal chocolate chip cookies:** *Healthy Happy Vegan Kitchen* Kathy

Pataalsky, 2015 Kathy Pataalsky, creator of the popular vegan food blog HealthyHappyLife.com proves just how delicious, easy and fun going vegan can be. Includes handy guides for veganizing your kitchen and helpful wellness tips.

**best vegan oatmeal chocolate chip cookies: Vegan Planet, Revised Edition** Robin Robertson, 2014-02-11 The now-classic cookbook that revolutionized animal-free cooking, Robin Robertson's *Vegan Planet* takes you around the globe with over 425 internationally inspired, straightforward recipes that show how varied, flavorful, and exciting vegan food can be. Completely revised and updated, including 50 fantastically flavorful new recipes, Robin covers the expanded range of available whole grains; popular super greens, such as kale and chard; and ways to cook with minimal use of oils (including many recipes with no oil at all). She has added master recipes for ingredients such as vegan sausage and vegan cheese sauces, making it possible for you to avoid processed foods. After a full review of the basics of vegan cooking, find a world of delicious recipes for plant-based: appetizers; soups; salads and slaws; sauces and dressings; chutneys, salsas, and other condiments; pasta; stews and chilis; pizza; main dishes; sandwiches, wraps, and burgers; breads, muffins, and biscuits; desserts; smoothies, shakes, and other drinks; and breakfasts. Whether you are a new or experienced vegan, or are just looking to add more plant-based food to your diet, you will enjoy making and eating: Scallion Pancakes with Sesame Seeds Chilled Ginger-Peach Soup with Cashew Cream Five-Spice Moroccan Couscous Salad Roasted Cauliflower with Chorizo Sauce Sweet Noodle Kugel with Apples and Almonds African Sweet Potato and Peanut Stew Hoison-Drenched garlic Seitan with Baby Bok Choy Fresh Tomato Pizza with Basil Pesto Easy Jackfruit Tacos Ginger-Spiced Scones with Cashews and Dates Chocolate Layer Cake In this ultimate vegan cookbook, discover the spirit of adventure and of culinary creativity that has cemented Robertson's reputation at the top of the vegan pantheon.

**best vegan oatmeal chocolate chip cookies: Cookies for Everyone** Mimi Council, 2019-11-05 From soft and chewy basics to sandwich cookies, biscotti, macarons, and Florentines, easy recipes to help home bakers master the art of cookies, including tips for gluten-free, vegan, and high-altitude baking With its baking 101 approach, *Cookies for Everyone* has something for every baker -- naturally gluten-free recipes, with easy swaps for vegan or nut-free options, even including instructions for baking at any altitude. Mimi's Tips and Tricks walk readers through key steps and techniques, demystifying baking; her clear instructions cover everything from basic cookies to sandwich cookies and biscotti. And for anyone who thinks more sophisticated cookies (such as macarons and Florentines) are impossible to make at home, let alone for special diets, think again -- Mimi's excellent counsel will have you baking up a storm in no time.

**best vegan oatmeal chocolate chip cookies: Gluten-Free Vegan Comfort Food** Susan O'Brien, 2012-02-07 With at least 30 percent of Americans suffering from gluten sensitivity and the huge interest in vegan and vegetarian lifestyles, the demand for hearty recipes that are free from wheat, gluten, meat, and dairy products has never been greater. Susan O'Brien is back with the sequel to her popular *Gluten-Free Vegan*—this time featuring quick and easy versions of everyone's favorite comfort food recipes complemented by helpful tips to make your dishes fantastic. Recipes include Pumpkin and Pecan Waffles with Pumpkin Maple Butter, "Mac and Cheese," Stuffed Bell Peppers, Baked Bean Casserole, Molasses Cookies, Key Lime Pie, and Berry Rice Pudding.

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