

California Raisins MIDWEEK TREAT

WITH CHARLOTTE WHITE FROM RESTORATION CAKE

Episode **THREE**

Live on Facebook
22nd April 2020
at 11am

Vegan Chocolate & California Raisin Cookies

Whether you are on a permanently plant-based diet or just experimenting with an alternative, these cookies are delicious and that is all that matters!

Enjoy them warm from the oven with ice-cream or allow them to cool and keep in the biscuit tin for up to a week.

INGREDIENTS:

250g	Stork margarine
100g	golden caster sugar
50g	light muscovado sugar
1 tsp	vanilla bean paste
1tsp	sea salt flakes
325g	plain flour
100g	chocolate (or chocolate chips)
100g	California Raisins

YOU WILL NEED:

2x baking sheets lined with baking parchment

Makes 12 - 24 cookies depending on size and thickness

Preheated oven 180°C / 350°F / Gas Mark 4

1. Cream together the margarine and sugars until smooth. You can use an electric mixer or just a good strong arm and spoon!
2. Add the vanilla and salt and combine thoroughly.
3. Roughly chop the chocolate if you are using a bar. Try to make the pieces different sizes to make each cookie unique.
4. Add the flour and chopped chocolate (or chocolate chips) into the mixture and combine into a dough.
5. Remove the dough from the mixer and wrap in clingfilm, rolling it into one long log shape as you wrap. Make the width of the log to the same size as you would like your cookies to be.

6. Chill the dough for 30 minutes in the fridge (you can leave it for longer or even freeze it if you would like to bake another day).
7. Once chilled, slice cookies from the log. You can make these as thick or as thin as you like! Arrange the cookies on lined baking sheets with a little room to spread out.
8. Bake in a preheated oven for 10-15 minutes, until the cookies look a little golden. Remove from the oven and let them to cool on the baking sheet for a further 10 minutes if you want to eat them warm. Allow them to cool completely if you want to pop them in the biscuit tin.

