

MASON JAR CHOCOLATE CHIP COOKIE

To Add:
½ c. melted & cooled dairy-free margarine
5-6 Tbs. favorite vegan milk
2 tsp. pure vanilla extract

Preheat oven to 350° F

Pour the cookie mix into a bowl, breaking up any clumps with your fingers.

Add the melted & cooled margarine, vegan milk, and vanilla extract. Mix until thoroughly combined. Add additional vegan milk as needed to make a dough.

Refrigerate for 1-6 hours.

When ready, roll into 3" balls and place on a parchment-lined baking sheet.

Bake at 350° F for 10-12 minutes or until lightly browned.

Cool completely & ENJOY!

Makes 18-20 cookies

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