

# Chocolate Chip Hemp Seed Cookies

Indulge in a sweet treat that's as nourishing as it is delicious! These gluten-free and vegan chocolate chip hemp seed cookies are perfectly chewy, packed with plant-based protein and fiber, and made with wholesome ingredients you can feel good about. Whether you're satisfying a sweet tooth or looking for a nutrient-dense snack, these cookies deliver the perfect balance of flavor and nourishment in every bite.

## INGREDIENTS

1 1/2 cups gluten free 1 to 1 flour mix, King Arthur  
1 cup hemp seeds  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon kosher salt  
1 cup chocolate chips, dairy free  
1 cup coconut oil (+ 1 Tbs), melted  
1/4 cup oat milk  
2 teaspoons vanilla extract  
1 cup dark brown sugar, packed

## STEP 1

Preheat oven to 350°.

## STEP 2

Add dry ingredients to a large bowl and toss.

## STEP 3

Add wet to another, mix well then gently toss in with dry ingredients.

## STEP 4

Scoop a heaping tablespoon of batter onto a parchment covered baking sheet. Repeat until you have 12 cookies.

## STEP 5

Bake for 8-10 minutes. Let cool, remove from baking sheet and repeat.

## SERVES

12 cookies

## TIME

🕒 25m

## SHOPPING LIST

gluten free 1 to 1 flour mix, King Arthur  
1 bag hemp seeds  
1 box baking soda  
1 box baking powder  
kosher salt  
1 bag chocolate chips, dairy free  
1 jar coconut oil  
1 container oat milk  
1 bottle vanilla extract  
1 box dark brown sugar

## EQUIPMENT

Large bowl  
Wooden spoon  
Baking sheet  
Parchment paper  
Spatula

## STORAGE

Store in the fridge or freezer for up to 2-3 months