



Mint Chocolate Chip Cookie Balls *(Vegan Gluten-Free /16 Servings)*

Ingredients

2/3 cup Mint leaves

1/2 cup sugar

1/2 cup softened vegan butter

3 Tbsps JUST Egg (vegetarian egg)

1½ cups gluten-free flour

3/4 tsps baking powder

1/4 tsp baking soda

1/4 tsp salt

1/3 cup vegan chocolate chips

Preparation

- Preheat your oven to 350°F.
- Line two baking trays with parchment paper.
- Place mint leaves and sugar in a bowl and using a hand mixer, mix until a smooth paste forms.
- Add butter and mix until combined, add egg and mix until well blended.
- Sift in the flour, baking powder, baking soda and salt. Mix thoroughly until dough is formed.
- Add chocolate chips and mix until the chips are incorporated throughout the dough.
- Cover and refrigerate for 30 minutes.
- Remove dough from the fridge and shape the dough into balls.
- Arrange them on a baking sheet, leaving at least 2 inches of space between the cookies.
- Bake for 10-12 minutes, or until the edges are golden.
- Allow to cool before serving.