

Eating loads of fruit and veg isn't just good for you, it's good for the environment too. Farming animals for meat and dairy uses lots of space and huge amounts of water, and is one of the biggest causes of forest and biodiversity loss. These entirely plant-based cookies are crunchy on the outside, gooey on the inside and totally delicious!

This recipe is created by Henry Firth and Ian Theasby, authors of the vegan cookbook BOSH!

Chocolate Chip Cookies

These are the perfect cookies - crunchy on the outside and gooey on the inside. Plus, they're incredibly easy to make and even easier if you use a food processor. Best served warm (of course), you could also add nuts, raisins or dried fruit but, as self-confessed minimalists, we are perfectly happy with just the melted chocolate chips.

MAKES 25

250g dairy-free butter 225g caster sugar

2 tsp vanilla extract

1 tbsp golden syrup 300g plain flour

1 tsp baking powder $\frac{1}{2}$ tsp salt

85g dark chocolate



MAKES 25

- Preheat oven to 180°C | Line 2 baking sheets with parchment paper | Food processor, optional | Wire rack
- Put the dairy-free butter, sugar, vanilla extract and golden syrup into the food processor and whizz to a cream | Pour in the flour, baking powder and salt and whizz everything together (you could also do all this in a big bowl with a wooden spoon) | Turn off the food processor and remove the blade | Chop the dark chocolate into small chips and fold them through the mixture with a spatula until they're evenly spread
- Spoon walnut-sized pieces of the mixture on to the lined baking sheets, leaving 5cm between each ball of dough (you may need to cook them in batches) | Squash the balls to flatten them slightly (but not flat like pancakes)
- Put the baking sheets in the oven and bake for 12-14 minutes, swapping them over halfway through so that they cook evenly | When they are ready the cookies should be golden around the edge, but paler in the middle | Take the baking sheets out of the oven but leave the cookies on them for 5-10 minutes to firm up a little, then transfer carefully to wire racks to cool

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