Bates Vegan Chocolate Chip Cookies

Makes 48 cookies

2 sticks margarine

2 c. sugar

1 c + 2/5 T silken tofu

1 T + 1 tsp pancake syrup

1 tsp. vanilla extract

3 c. flour

1 tsp. baking powder

1 tsp. baking soda

½ tsp. salt

2 c. semisweet chocolate chips

1. Preheat oven to 300 degrees
2. Mix flour, baking powder and baking soda together in a small bowl.
3. Beat margarine and sugar in a mixing bowl until fluffy.
4. Combine tofu, pancake syrup and vanilla extract until smooth. (We use a food processor.)
5. Add the pureed tofu mixture to the margarine and sugar mixture and beat until incorporated, being sure to scrape the bowl so there are no large margarine chunks.
6. Add dry ingredients and mix.
7. Scrape the bowl and add the chocolate chips. Mix until incorporated.
8. Scoop onto a baking sheet lined with parchment.
9. Bake for 12-14 minutes, or until done.