Vegan Chocolate Chip Cookies

Preheat oven to 375 degrees F

Cream together:

1/2 cup canola oil
1 cup loosely packed brown sugar
2 teaspoons vanilla extract
1/2 cup brewed decaf espresso

(if you don't have espresso, you can use soy milk)

Sift together then add to the above mixture:

1 1/2 cups white whole wheat flour

1 Tablespoon Ener-G egg replacer

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

Stir in:

1 cups quick oats

6 ounces dairy-free chocolate chips

Place spoonfuls of cookie dough on ungreased cookie sheet

Bake at 375 degrees for 7 minutes

Altered and veganized from a Nieman Marcus recipe