

3-Ingredient Chocolate Cookies

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These **3-Ingredient Chocolate Cookies** are easy cookies perfect to fix your chocolate cravings in a minute. They're made with no refined sugar, no oil, and no dairy.

You can find the full recipe, including tips, step-by-step photos, video, storage instructions, detailed allergy swaps, FAQ, and save at:

<https://www.theconsciousplantkitchen.com/3-ingredient-chocolate-cookies/> or scan the QR code here 



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Prep Time	Cook Time	Total Time
8 mins	6 mins	14 mins

Servings: 6 cookies Calories: 86.4kcal Author: Carine Claudepierre

Ingredients

- ½ cup Self-Rising Flour (note 1)
- 5 tablespoons Maple Syrup (note 2)
- 2 tablespoons Unsweetened Cocoa Powder

Optional

- 1 teaspoon Vanilla Extract
- 2 tablespoons Chocolate Chips

Instructions

1. Preheat the oven to 350 °F (180 °C). Line a small baking sheet with lightly-oiled parchment paper. Set aside.
2. In a mixing bowl, add the self-rising flour and cocoa powder, and whisk together until consistent.
3. Add maple syrup and stir with a rubber spatula until it forms a sticky thick batter.
4. Use a oiled cookie dough scoop, or oiled tablespoon to grab a tablespoon of dough and drop dollops of batter on the baking sheet. The dough is super sticky more like a brownie batter and that's normal. I used two spoons to push and drop the sticky dough on the baking paper.
5. Repeat until you have dropped 6 even dollops of dough.
6. Now lightly oil your fingers with olive oil or coconut oil, and rub the dollop of dough to form a round cookie, do not flatten the cookie keep a nice height or they get dry.
7. Bake the cookies for 6-8 minutes at 350 °F (180 °C). They should be dry on top, form small cracks, but stay soft when out of the oven to avoid dry cookies.
8. Let them cool down on a cooling rack at room temperature for 10 minutes and enjoy immediately for best texture. The cookies soften after a day. They are still safe to eat for up to 4 days, but texture changes.

Notes

Note 1: I haven't tried gluten-free flour. You can make your own self-rising flour by combining 1/2 cup of all-purpose flour with 1 teaspoon of baking powder.

Note 2: You can use any liquid sweetener, like agave syrup, coconut nectar, or brown rice syrup.