

PLANT-BASED CHOCOLATE CHIP COOKIE FRIES **Beaches & Cream Soda Shop** **Disney's Yacht and Beach Club Resorts**

Makes 32 cookie fries

Ingredients

- 2 3/4 cup all-purpose flour
- 1/2 cup plus 1 tablespoon powdered sugar
- 1/2 cup plus 1 tablespoon plant-based margarine, softened
- 7 tablespoons warm water
- 5 tablespoons liquid egg substitute
- 1 tablespoon molasses
- 1/2 cup dairy-free mini chocolate chips

For Cookie Fries:

1. Combine flour, powdered sugar, and plant-based margarine in bowl of electric mixer fitted with paddle attachment. Beat on medium speed until smooth.
2. In small bowl, combine warm water and egg substitute. Add egg substitute and molasses to mixer. Mix on medium speed until smooth.
3. Fold in chocolate chips.
4. Place in an 8" x 8" pan and refrigerate for 30 minutes.
5. Preheat oven to 325°F. Line two baking sheets with parchment paper or silicone baking mats.
6. Cut into 32 strips that are 1/4-inch wide and 4 inches long. Place 16 strips on each baking sheet.
7. Bake for 20 to 22 minutes, until crunchy.

Cook's Note: Serve with your favorite plant-based chocolate, strawberry, and marshmallow dipping sauces.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*