

Oatmeal Peanut-Butter Cookies

Ingredients

- 1/3 cup chunky peanut butter or almond butter or other nut butter, see note and nut-free option
- 1/3 cup pure maple syrup
- 2 tbsp plain non-dairy milk
- 2 tbsp flax meal
- 1 tsp pure vanilla extract
- 1/2 cup oat flour use certified gluten-free for that option
- 1 1/2 cups rolled oats use certified gluten-free for that option
- 1/2 cup almond meal see note for nut-free option
- 3 tbsp coconut sugar can use date sugar, or sucanat, etc
- 1 1/4 tsp baking powder
- 1/4 tsp salt *see note
- 1/4 tsp rounded cinnamon
- 1/4 cup raisins
- 2-3 tbsp non-dairy chocolate chips



Instructions

1. Preheat oven to 350. You can use a bowl and spoon and stir by hand, or use a mixer. If using a mixer, first combine the peanut butter, maple syrup, milk, flax meal, and vanilla in the mixer bowl fitted with the paddle attachment. Mix on low speed for a couple of minutes until creamy (if mixing by hand, simply combine all these ingredients in a bowl and set aside). Then, combine the oat flour, rolled oats, almond meal, coconut sugar, baking powder, salt, cinnamon in a bowl and stir through. Add raisins and chocolate chips, and stir through again. If using a mixer, add this dry mixture to the wet on a low speed until just nicely incorporated. If mixing by hand, simply add the wet mixture to the dry, working through until well combined. Take spoonfuls of the mixture (about 1 1/2 tbsp) and place on a baking sheet lined with parchment. Bake for 11-12 minutes (not longer, they can scorch on bottom). Remove from oven, let cool on pan for just a minute and then transfer to a cooling rack. Take a nibble... Repeat. Try to share. :)
2. Makes 15-17 nibbly, scrumdillylicious cookies!



www.drserna.com
info@northcypresswellness.com
(281)807-5300
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