

VEGAN G.F. OATMEAL COOKIES

INGREDIENTS

1 and 1/2 cups rolled oats
1 cup gluten-free flour (I like 1/2 oat flour and 1/2 Bob's Red Mill GF flour, but you can use any combination)
1 cup dried shredded coconut
1 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1/2 cup brown sugar
1/3 cup coconut oil or vegan butter
3 Tbsp maple syrup
1 tsp vanilla extract
6 Tbsp oat, almond or soy milk

INSTRUCTIONS

- 1 Preheat the oven to 350F.
- 2 Add the rolled oats, flour, coconut, baking soda, salt and cinnamon to a mixing bowl and mix together.
- 3 Cream the coconut oil and brown sugar together in a large bowl and then add the syrup and vanilla.
- 4 Then mix the dry ingredients into the wet ingredients by hand. Stirring until the mixture is very crumbly.
- 5 Add the soy milk and mix in. Check if you can roll some of it into a ball – it should be sticky enough to do so. It will still be crumbly and look almost as if it's still too dry, but when you try and make a ball you'll find it's also very sticky. If it's still too crumbly, add a tiny bit more oat milk until it's sticky enough to roll into balls. When rolling into balls, if you find that you're more pressing them into balls than rolling, this is fine, press into a ball and then roll a bit to make it nice and round and even.
- 6 Place the rolled balls onto a parchment lined baking tray. Gently press the cookies to flatten them a bit.
- 7 Bake for 15 minutes. They will still be in a ball shape, edges should be firm and the tops lightly browned.
- 8 Remove from oven. They will be soft but will firm up while cooling.
- 9 Allow to cool for a few minutes before transferring to wire cooling rack to cool completely.