

# VEGAN, GLUTEN FREE & TOTALLY AWESOME CHOCOLATE CHIP COOKIES



Everyone needs a sweet treat now & then! These treats are loaded with nutritious nuts, seeds, & dark chocolate.

My kids like these super moist cookies, as they have that just-out-of-oven texture. For a crispier cookie that holds together better try adding an egg/egg substitute.

I make 2 pans of bars and freeze individual servings in zip lock bags to toss in lunches!

**1 CUP ORGANIC BUTTER/GHEE/COCONUT BUTTER**

USE ANY COMBINATION AT ROOM TEMP

**3/4-1 CUP ORGANIC SWEETENER OF CHOICE**

MAPLE SYRUP (GRADE B), STEVIA, COCONUT PALM, AGAVE, BROWN RICE SYRUP, DATE SUGAR, ETC. START WITH LESS & TASTE. YOU CAN ALWAYS ADD MORE.

**1/2 CUP ORGANIC GREEK OR VEGAN NUT YOGURT**

VANILLA, COCONUT, OR PLAIN WORK GREAT!

**2 TBS ORGANIC VANILLA OR VANILLA BEAN POWDER**

**1 TSP PINK SALT**

**1 TSP**

**BAKING SODA**

**1 TSP**

**BAKING POWDER**

**(ALUMINUM FREE)**

**3 CUPS**

**GLUTEN FREE OAT FLOUR**

SIMPLY TAKE THOSE OATS & GIVE THEM A SPIN IN THE BLENDER. WHOALA! DELICIOUS GF FLOUR!

**OR**

**3/4 CUP**

**VEGAN OR DARK CHIPS**

(60% cocoa or higher)

**3/4 CUP**

**NUTS/SEEDS OF CHOICE!**

I USE **OH MY OMEGA NUT &**

**SEED** MIX MIXTURE

- **COMBINE WET INGREDIENTS.**
  - **MIX IN DRY INGREDIENTS.**
  - **DROP ROUNDED SPOONFULS ONTO COOKIE SHEET.**
  - **OR SPREAD INTO A PAN FOR CHOCOLATE CHIP BARS.**
- ADJUST BAKING TIME AS NEEDED.**

**BAKE COOKIES 350 DEGREES 7-12 MINUTES**

**BAKE BARS 12-18 MINS OR UNTIL GOLDEN BROWN**