

VEGAN APRICOT OATMEAL COOKIES

Prep Time: 15 mins. • Cook Time: 15 mins. • Total Time: 30 mins. (plus additional cooling time)

Want to see this recipe in action? Watch it on my YouTube channel, Samantha Sambile!

INGREDIENTS

- 1/2 cup softened vegan butter (substitute solid coconut oil)
- 3/4 cup brown sugar (add 1/4 cup more for a sweeter cookie)
- 1/2 cup sugar
- 1 flax eggs (1 tbsp. flaxseed meal + 2 1/2 tbsp. water)
- 2 tsp. vanilla extract
- 3/4 cup whole wheat flour
- 1/2 cup unbleached all-purpose flour
- 2 cup rolled oats
- 1/2 tsp. baking soda
- 1/2 tsp. cinnamon
- 1/2 tsp. sea salt
- 4 apricots (about 1 cup diced, substitute dried apricots)



Recipe by: Samantha Sambile
Yield: 14 to 16 cookies

DIRECTIONS

1. Preheat your oven to 350° Fahrenheit.
2. Dice up your apricots and make your flax egg by mixing the flaxseed meal and water together. Set aside for later.
3. Now for the wet ingredients - In a large mixing bowl, cream the vegan butter and both sugars together then add in the flax egg and vanilla extract. Whisk till everything is smooth and incorporated.
4. Add in the dry ingredients: both flours, oats, baking soda, cinnamon, and sea salt.
5. Being careful not to over mix, with a spoon or spatula, mix all the ingredients together just until the dry and wet ingredients are combined.
6. Gently fold in the apricots till they're dispersed evenly throughout the dough.
7. Form the dough into 1 1/2 tbsp. balls, and place each one on a baking sheet greased or lined with parchment paper or a baking mat. Be sure to space each ball of cookie dough at least 2 inches apart to allow room for spreading.
8. Bake for 15 minutes or just until slightly golden. Let cool on the pan for about 10 minutes prior to eating to give the cookies time to solidify.

MAKE THIS RECIPE?

Snap a photo and tag me on Instagram [@samanthasambile](#) and hashtag [#eatwithsamsam](#). I'd love to see your creations!