



GLUTEN-FREE DAIRY-FREE OATMEAL CHOCOLATE CHIP COOKIES



MAKES 30 COOKIES

TOOLS

Cookie sheet
Unbleached parchment paper
Large glass bowl and one small/
medium glass bowl
Spoon or silicone spatula
Sifter or fine-mesh strainer

INGREDIENTS

Dry

1 1/2 cups almond flour
1/2 cup sorghum flour
1 tsp baking powder (aluminum-free)
1 cup sucanat
3/4 tsp fine ground sea salt
1/4 tsp ground cinnamon

Wet

1/4 cup applesauce*
3 tbsp cold-pressed virgin coconut
oil (warmed to liquid on the stove
top if solid)
2 tsp vanilla extract

Fold ins

1/2 cup vegan chocolate chips, or
vegan chocolate bar chopped into
chunks (make sure you choose a
gluten-free brand if you have a
sensitivity)

1/2 cup rolled oats (be sure to find
gluten-free if you have a sensitivity)

*No applesauce? Just put a washed/
cored/seeded/chopped red apple
(skin on) in the blender with 2-3 tbsp
water and blend until smooth. Voila.

STEPS

1. Preheat oven to 350°F.
2. Sift dry ingredients together into a large bowl.
3. Mix wet ingredients together in a small bowl and then add to dry ingredients—mix well.
4. Fold in chocolate chips and oats (A, B).
5. You can either roll 1" spoonfuls in your hand and place onto a parchment-lined cookie sheet (bottom, left) for smoother cookies, or place 1" spoonfuls directly onto a parchment-lined cookie sheet for cookies with a more rustic edge (C).
6. Bake for 10-12 minutes (no longer).
7. Allow to cool on a baking rack (D), or transfer to a cool plate if you don't have one.
8. Store in an airtight glass container in the fridge, or on the counter.

ADAPTATIONS & TIPS

1. Fold in 1/3 cup toasted coconut, pecans, and or walnuts.
2. Fold in 1/3 cup dried cherries.

IF YOU USE OUR ADAPTATIONS OR MAKE THIS RECIPE...

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