

Chocolate, Chocolate Oatmeal Chip



PREP TIME:
15 MINUTES

COOK TIME:
8-10 MINUTES

TOTAL TIME:
25 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 28 - 30 Cookies

Ingredients:

- 1 Cup Vegan Butter (or Ghee – *will not be Dairy Free if use Ghee*)
- ½ Cup Organic Canola Oil
- ½ Cup Organic Coconut Sugar
- ¼ Cup Natural Honey
- 1 Organic Egg
- 1 Teaspoon Pure Vanilla Extract
- 1 ¼ Cups Gluten Free Flour (*I used Bob's Red Mill*)
- ¼ Cup Cacao Powder
- ¼ Cup Ground Flaxseed
- 1 ½ Teaspoon Baking Soda
- 1 Teaspoon Himalayan Sea Salt
- 1 Teaspoon Cinnamon
- 2 ½ Cups Gluten Free Rolled Oats
- 1 Cup Dairy Free Mini Chocolate Chips (*I used Enjoy Life Brand*)

Instructions:

1. Preheat oven to 365 degrees.
2. Beat butter, canola oil, honey and sugar in mixer until fluffy. Add in the egg and vanilla.
3. In separate bowl, add the dry ingredients: Flour, cacao powder, baking soda, flaxseed, salt, and cinnamon. Mix with a whisk.
4. Slowly add dry ingredients in with the wet ingredients. Mix until combined.
5. Next add the oats – stir until combined.
6. Add in the chocolate chips until combined.
7. Line cookie sheets with unbleached parchment paper. Drop cookies by teaspoonfuls for smaller cookies or tablespoonful for larger cookies.
8. Bake 8-10 minutes – watch closely since all ovens slightly vary.

***Try and use all organic ingredients if possible.**