

OATMEAL RAISIN COOKIES

INGREDIENTS

1 cup quick oats	1 large egg
1 cup almond flour	3 tbsp coconut oil, melted
1 tsp ground cinnamon	1 tbsp molasses
½ tsp baking soda	2 tsp vanilla extract
Stevia to taste, optional	1/2 c raisins

PROCEDURE

Preheat your oven to 350°F and line a large baking sheet with parchment paper.

In a large mixing bowl, combine the oats, almond flour, stevia, cinnamon, and baking soda. Add the egg, coconut oil, molasses, and vanilla, and mix until all the ingredients are fully combined and a sticky dough forms and add the raisins.

Scoop out the dough and roll it into a ball between your palms.

Drop the dough onto your prepared baking sheet and gently flatten it with your fingers. The cookies will spread a little bit, so leave about 2 inches of room between them and don't flatten them too thin.

Bake for 7 – 9 minutes, until the edges begin to turn golden brown.