

Oatmeal Chocolate Chip Cookies

Serves: 9-10

INGREDIENTS:

1 egg
1/4 cup tahini
3 tbsp melted coconut oil
1/4 cup pure maple syrup
1 tsp vanilla extract
2 tbsp ground flaxseed
1 cup gluten free oats
1/4 tsp cinnamon
1/4 cup almond flour or cassava flour
1/2 tsp baking soda
1/2 cup chocolate chips
1/2 tsp salt



Serving size: 1 cookie

INSTRUCTIONS:

1. Preheat the oven to 350 degrees and take out a sheet pan.
2. In a bowl, mix together 1 egg, tahini, melted coconut oil, maple syrup and vanilla until mixed well.
3. Add in flaxseed, oats, cinnamon, flour and baking soda. Stir well.
4. Fold in chocolate chips. Scoop into 12-13 cookies and place on the baking sheet for 11-12 minutes.
5. Remove when light golden brown on the edges and still a little soft in the middle.