



OATMEAL RAISIN COOKIES

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Prep time: 15 mins | Cook time: 15 mins | Yield: 12 servings

DESCRIPTION

Featuring sweet raisins and earthy oats, these cookies are the perfect nutrient-packed treat! This recipe is also gluten-free and refined-sugar free.

INGREDIENTS

- 1 $\frac{1}{4}$ cup oats
 - $\frac{1}{2}$ cup & 2 tablespoons oat flour
 - $\frac{1}{4}$ cup olive oil
 - $\frac{1}{4}$ cup maple syrup
 - $\frac{1}{4}$ cup raisins
 - 1 egg or flax egg
 - $\frac{1}{2}$ teaspoon baking soda
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{4}$ teaspoon cinnamon
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INSTRUCTIONS

1. Preheat oven to 350°F
2. Line a baking sheet with baking paper (aluminum foil or parchment paper) and spray the paper with cooking spray
3. In a large bowl, mix together oats, oat flour, olive oil, maple syrup, raisins, egg, baking soda, salt, and cinnamon
4. Roll the dough into 12 balls onto the baking paper
5. Flatten and shape each ball into a cookie
6. Bake for 15 minutes



DID YOU MAKE THIS RECIPE?

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