

Chocolate Chunk Oatmeal Cookies – vegan

These are a modification of a standard oatmeal/chocolate chip/raisin cookie recipe. They end up being robust and only slightly sweet – the sugar and the dark chocolate balance each other out.

INGREDIENTS ¾ cup white organic flour ¼ cup whole wheat organic flour 3 cups oatmeal (organic if possible; quick oats ok) ½ tsp baking soda ¼ tsp cinammon ½ tsp salt 1 ¼ cup organic sugar chopped into chunks: 2 cups of high quality medium dark chocolate (60% - 70%) 1/3 cup almond milk 1 ½ tsp vanilla ¾ cup vegan shortening (buttery sticks) In a cup stir up 1 Tbsp ground flaxseed with 3 Tbsp almond milk – let stand a bit. Can do in an osterizer.

Preheat oven to 375 F. Grease cookie sheets or line with parchment paper. Sift flour, baking soda, salt, cinammon. Stir in oatmeal. In separate container cream buttery sticks and sugar, then add vanilla, almond milk, and flaxseed mix. Mix in all dry ingredients. Fold in chocolate chunks. Drop rounded tablespoonfuls onto sheet. Cook for 10-11 minutes. **Easy to overcook without noticing.** Remove to racks.