





Banana Walnut Chocolate Chip Cookies

Ingredients:

- 2 cups oat flour
- ½ cup quick cook or old fashioned rolled oats
- 1 tsp baking soda
- ½ tsp cinnamon
- ⅛ tsp nutmeg
- 2/3 cup soymilk
- 1/3 cup coconut sugar
- 2 mashed bananas
- 2 tbsp maple syrup
- 1 tsp apple cider vinegar
- 1/2 cup chopped walnuts
- 1/2 cup vegan chocolate chips or chopped chocolate

Directions:

1. Preheat oven to 350F.
2. Combine all dry ingredients (flour, cinnamon, nutmeg, baking soda, quick oats) and whisk until well combined.
3. In a separate bowl, mix together the rest ingredients (mashed bananas, ACV, coconut sugar, soymilk, maple syrup.)
4. Pour the wet mixture into the dry and use a spatula to mix until just combined.
5. Fold in the chocolate chunks and walnuts until well incorporated.
6. Line a baking sheet with parchment paper and use a cookie scoop to make about 10 large, evenly sized cookies.
7. Bake for 15 minutes and let cool for at least 20. This recipe makes about 10 large cookies. Enjoy!

***These don't have to be banana walnut specifically! You can use those same measurements to add whatever add-ins you want like chocolate chips, raisins, and other dried fruits or nuts!