

OATMEAL CHOCO CHIP COOKIES (GLUTEN-FREE)

Makes around 20 cookies. Adapted from [The Greenhouse Cookbook](#).

1 cup brown sugar
1/2 cup olive oil
1/3 cup non-dairy milk
1 teaspoon vanilla extract
*3-4 cups gluten-free flour**
1 tablespoon ground flax seed
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon flake sea salt
1 cup dairy-free chocolate chips
1 cup gluten-free rolled oats
1/2 cup raisins (optional)

Preheat an oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper and set aside.

In a medium bowl, cream the sugar and oil together, then add the milk and vanilla.

In another medium bowl, whisk together the flours, baking soda and powder, flax seed, and salt. Mix in the wet mixture from the last step until you have an evenly mixed dough, then add the chocolate chips, oats and raisins (if using).

Use an ice cream scoop or your hands to dollop out the cookies onto the parchment paper, you want them to be the size of a golf ball or slightly bigger. Then press them down slightly with a spoon or your hand, or leave as is. Bake 9 minutes for soft cookies, 12 for harder cookies. I bake mine until they are JUST starting to brown around the edges.

Notes

- The original recipe uses a whole cup less of flour. For me, I've found I prefer to add more, plus some ground flax seed as a binder, otherwise the dough is too liquidy. So add 2 cups to begin with and then see how it looks. I have had to add more than 3 cups before too, so you have that option if your dough is just not thickening up!
- The recipe is quite sweet, so if you prefer less sugar, use 1/2 to 3/4 cup instead.
- If your dough is too thick or dry, add 1/4 cup more milk.

*I used 1 cup rice flour, 1 cup gluten-free oat flour, 1/2 cup tapioca flour, and 1/2 cup coconut flour.

From www.thisrawsomeveganlife.com.