

Simple Vegan Oat Cookies

Serves 12

- 2 cups (180g) oats
- 1 cup (100g) oat flour
- 5/8 cup (70g) almond meal
- 6 tbsp. maple syrup
- 4 tbsp. coconut oil, melted
- 1 tsp. baking powder

What you need to do

1. Preheat oven to 360°F (180°C) and line a baking tray with baking paper.
2. In a bowl, mix the oats, flour, almond meal, baking powder, and a pinch of salt. Add in maple syrup and coconut oil, mix well until combined.
3. Using slightly wet hands, create 12 balls out of the mixture and place them on the baking tray and push them down to create cookies shapes.
4. Bake for 20 minutes until golden and allow to cool before eating.



| DF | LC | MP | V | N | | | | | | |
|----|----|----|---|---|---------|---------|------|---------|----------|------------|
| | | | | | Prep | Cook | Kcal | Fats(g) | Carbs(g) | Protein(g) |
| | | | | | 15 mins | 20 mins | 166 | 9 | 18 | 4 |

*Nutrition per serving

