



(What the Heck are in) Those COOKIES?

Buy It:

1/2 C Oats
1 C Kashi Go Lean (or other cereal)
1/3 C Almond Flour
1/4 C Unsweetened Coconut
1 † Baking Powder
1/2 † Cinnamon
1/4 C Raisins
1/4 C Carob Chips
1/4 C Chopped Dark Chocolate (or chips)
2 T Chia Seeds
1/4 C Hemp Seeds
1/4 Maca Powder
1/4 C Agave
1/4 C Maple Syrup
1/4 C Peanut Butter (or other nut butter)
1 1/2 † Vanilla Extract
1/4 † Sea Salt
1/4 C Water
1 T Canola Oil



Do It:

Preheat oven to 350 degrees.

In a bowl, combine the oats, cereal, almond flour, coconut, baking powder, cinnamon, raisins, carob chips, and chocolate. Set aside.

In a separate bowl, stir remaining ingredients (Chia Seeds through Canola Oil), until well combined. Once combined, add to the first bowl. Stir all ingredients together until moistened, but do not over mix.

Form dough into balls, and slightly flatten on a cookie sheet. Bake at 350 degrees for 10 minutes.

Move cookies to a wire rack to cool completely. Or, eat them warm. Just don't burn your tongue.