

Oatmeal Raisin Cookies

Gluten-free

Makes about 10 large cookies (1 baking sheet)
Use certified gluten-free rolled oats for gluten-free cookies.



Ingredients

Dry

- 150g rolled oats (small or big)
- ¼ tsp baking soda
- 1 tsp cinnamon
- 50g whole cane sugar
- 40g raisins
- 20g rolled oats (small)

Wet

- 65g rice milk, or any other plant-based milk
- 30g canola (or other vegetable) oil

Method

1. Blend/grind rolled oats (only first 150g!) in 2 batches into flour in a blender.
2. Mix in dry ingredients.
3. Add plant-based milk and oil. Knead into dough.
4. Heat oven to 200 °C degrees (upper and lower heat).
5. Form dough into about 10 balls of about 4 cm Ø, then flatten with the back of your hand (about 8 cm Ø), place on parchment paper and transfer parchment paper onto a baking sheet.
6. Bake 10 minutes. Leave to cool and harden on a wire rack.

Recipe based on

<http://chocolatecoveredkatie.com/2012/02/20/flourless-oatmeal-raisin-cookies/>

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