



Vegan Oatmeal Chocolate Chip Cookies

Serves 2 dozen roughly | Prep 10 min | Cook 10 min | Ready in 30 min

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This is a vegan twist on traditional oatmeal cookies! This is a tried-and-true recipe, a crowd pleaser for sure.

INGREDIENTS

- $\frac{3}{4}$ cup Earth Balance* butter, softened
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 1 flax egg**
(1 tablespoon of ground flaxseed mixed with 3 tablespoons of water. Let sit for 5 minutes, stir and then add in as instructed)
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon cinnamon
- 1 $\frac{1}{3}$ cup flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cup oats
- $\frac{3}{4}$ cup chocolate chips

DIRECTIONS

1. Make flax egg, set to the side
2. Preheat oven 375 degrees
3. Cream butter, brown sugar, and granulated sugar until creamy
4. Add in flax egg, vanilla, cinnamon and mix until well combined
5. Mix flour, baking soda, salt, and oats in separate bowl then add into wet ingredients
6. Add chocolate chips. Other optional mix-ins are nuts and raisins
7. Roll the cookie dough into tablespoon-sized balls and place on cookie sheet
8. Bake at 375 degrees for 8-9 minutes, edges should start to brown
9. Transfer to wire rack to cool completely
10. Store in airtight container on your counter.
11. You may also like to use some kind of nut (pecan, walnuts, slivered almonds) for extra crunch or even raisins instead of chocolate chips.

NOTES

*Earth balance butter can be found at all grocery stores near butter section. I prefer original.

**Ground flax seed can be found at all grocery stores on the baking aisle. Make sure you purchase ground flax seed, not whole flax seed.

***LOTS of brands offer "allergy-friendly" chocolate chips now. My favorites are Simple Truth Organic, Enjoy Life, Trader Joe's, and Sprouts. Check the label.