

Oatmeal Raisin Cookies

Recipe by: Laura Bench
Category: Dessert
Servings: 6 cookies



Ingredients

6 dates, soaked for 1 hour, then drained and chopped very finely
1 egg yolks
2 TB organic coconut oil, liquefied
¼ tsp vanilla extract
¼ cup almond flour (or grind almonds in a blender till it's a flour consistency)
¼ cup gluten free rolled oats
1-2 pinches pure stevia extract powder
Pinch of salt
2 TB raisins

Instructions

1. Preheat oven to 350° F.
2. Mix wet ingredients in a bowl (first 4 ingredients).
3. Mix dry ingredients in another bowl (last 5 ingredients).
4. Combine wet ingredients with the dry ingredients.
5. Drop spoonful's of batter onto a parchment paper-lined or greased cookie sheet.
6. Bake at 350° F for 12-14 minutes. (I like mine soft, so I did 12 minutes)
7. Allow cookies to cool on a wire rack.

Nutrition Info **Per Serving:** 1 cookie

Calories: 102

Total Fat: 5.8g

Carbs: 10.8g

Protein: 1.8g