

# Oatmeal Cookies

These vegan oatmeal cookies are coconut oil-based dough with oats, dried fruit and almonds! Simple one bowl recipe!

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Prep Time 10 mins    Cook Time 12 mins    Total Time 22 mins



## Ingredients

- **1 tablespoon** flaxseed meal
- **3 tablespoons** water
- **1/2 cup** coconut oil, firm not melted
- **3/4 cup** brown sugar
- **1-1/2 teaspoons** vanilla extract
- **1 cup** all-purpose flour
- **1-1/2 teaspoons** cinnamon
- **3/4 teaspoon** baking soda
- **1/2 teaspoon** baking powder
- **1/4 teaspoon** salt
- **2 cups** old fashioned oats
- **1/2 cup** dried fruits (such as blueberries, cranberries, or saultanas)
- Up to **1/2 cup** of milk, depends on how dry your mixture is, add a little at a time until desired consistency is reached

## Instructions

1. Preheat the oven to 350°F (180°C) and line two baking trays with parchment paper.
2. In a small bowl, combine the flaxseed meal and water and allow it to rest for 5-10 minutes.
3. In a large bowl beat the coconut oil, brown sugar, and vanilla extract until combined, about 30 seconds.
4. Add in the flaxseed mixtures and stir to combine.
5. Add the flour, cinnamon, baking soda, baking powder, and salt, stirring softly to combine.
6. Add the oats and fruits and stir just until combined. If still dry add the milk now, little by little
7. Spoon 1-1/2 tablespoon sized rounds of dough 2 inches apart on a sheet pan prepared with silicone baking mats or parchment paper.
8. Bake in the preheated oven for 15-20 minutes or until the edges have turned golden and set. Remove from oven and allow to cool prior to enjoying.