

# Vegan Trail Mix

## COOKIES

### Ingredients:

- |                                       |   |
|---------------------------------------|---|
| 1 1/2 cups rolled oats - separated    | 1 flax egg (1 Tbsp ground flax seed combined with 3 Tbsp water)   |
| -1 cup of oats processed into flour   | 3 oz vegan butter, softened                                       |
| -1/2 cup of oats left whole           | 1 Tbsp maple syrup  |
| 1/2 cup almonds, processed into flour | 1/4 cup almond butter (can substitute peanut or other nut butter) |
| 1/2 tsp baking soda                   | 3/4 cup organic brown sugar                                       |
| 1/2 tsp baking powder                 | 2 Tbsp sunflower seeds  |
| 1/2 tsp salt                          | 1/4 cup dried cranberries   |
| 1 1/2 tsp vanilla                     | 1/4 cup chocolate chips   |

### Directions:

1. Pre-heat oven to 325°. In a small bowl, mix together 1 Tbsp ground flax and 3 Tbsp water and set aside to make your flax egg.
2. In a blender or food processor turn 1 cup of the oats into flour. Process the almonds into a flour the same way. (Be careful not to over blend/process the almonds or you'll end up with almond butter.)
3. In a large bowl, combine the oat flour, almond flour, baking soda, baking powder, salt and whole oats.
4. In a medium bowl, mix together the softened vegan butter, almond butter, brown sugar, maple syrup, flax egg and vanilla until well combined.
5. Add the wet ingredients to the large dry bowl and stir to combine. Mix in the sunflower seeds, cranberries and chocolate chips. You can get creative here and add other mix-ins such as chopped nuts and shredded coconut if you'd like.
6. Using a cookie scoop (mine is 2 Tbsp) or a spoon, scoop cookies onto a baking sheet and press lightly to flatten. Recipe makes 18-22 cookies.
7. Bake at 325° for 12-15 minutes, until dry on top.
8. Allow cookies to cool for a few minutes before transferring to a cooling rack.
9. ENJOY!