

Vegan Peanut Butter Oatmeal Cookies

Oven: 350 degrees

Prep time: 10 minutes

Bake: 7-8 minutes

Servings: 4-8 (makes 1 dozen)

Ingredients:

- ½ cup chunky peanut butter.
- ½ cup brown sugar.
- 1 teaspoon vanilla extract.
- 1 teaspoon maple syrup.
- 1 tablespoon ground flax seed.
- 3 tablespoons water.
- 1.5 cups rolled oats.
- 1 teaspoon of cinnamon.
- 1 teaspoon of baking soda.

Directions:

- ~ Mix together water and flax seed and set aside for at least 5 minutes. This makes a flax egg and will act as a binding agent. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.
- ~ Stir together the dry ingredients. Mix the rolled oats, cinnamon, and baking soda in a medium sized bowl.
- ~ Next, mix together the brown sugar, vanilla extract, maple syrup, and peanut butter.
- ~ Combine the wet and dry ingredients. Mix until everything is well incorporated.
- ~ Form into balls. Place on parchment paper and gently press down on the cookie so that the cookie is slightly flat.
- ~ Place on middle rack and bake for 7 minutes. Cookies should be golden on the outside. If cookies are still mushy, place back in the oven and bake for 1-2 more minutes.