

## Egg Free Oatmeal Chocolate Chip Cookies (Dairy Free Option)

1 3/4 cup Mama's Almond or Coconut Blend  
1 cup Gluten Free Oats\*  
1 tsp. Baking Soda  
1 tsp. Salt  
1 1/4 tsp. Xanthan Gum  
3/4 cup Butter, or Non-Dairy Margarine  
1 cup Sugar  
2 Tbsp. Molasses  
1 tsp. Vanilla  
1/2 cup Applesauce (I used unsweetened tree top)  
1 1/2 cup Chocolate Chips or Non-Dairy chocolate Chips

Directions: Preheat oven to 350 degrees.

In a medium bowl, combine flour oats, baking soda, salt and xanthan gum. Mix and set aside.

In a mixing bowl cream butter with sugar and molasses. Add vanilla and applesauce, mix well. Scrape down sides off bowl.

Pour in half of flour mixture and mix until combined then repeat with remaining flour. Stir in chocolate chips.

Using a 1 inch cookie scoop, drop dough 2 inches apart on an ungreased cookie sheet. Bake for 12-14 minutes. Allow to rest on cookie sheet for 2 sbefore removing to cooling rack.

\* For a chewy cookie take out right at 12 minutes. For a crisper cookie cook for 14 minutes. Ovens may vary so watch carefully.

\* Gluten Free Oats: You can get gluten free oats at [www.glutenfreeoats.com](http://www.glutenfreeoats.com), Gifts of Nature [www.giftsofnature.net](http://www.giftsofnature.net), and Bob's Red Mill [www.bobsredmill.com](http://www.bobsredmill.com)