

Made-over Oatmeal Chocolate Chip Bites

<http://www.aicr.org/health-e-recipes/2016/made-over-oatmeal-chocolate-chip-bites.html>

Ingredients

- 2 cups Gluten free certified old fashioned oats
- 1 cup almond flour
- $\frac{3}{4}$ cup ground flaxseed
- $\frac{1}{2}$ tsp. salt
- 2 tsp. baking powder
- $\frac{1}{2}$ cup vegan mini-chocolate chips
- 2 tsp. vanilla extract
- 1 cup pure maple syrup
- $\frac{1}{2}$ cup natural almond butter

Instructions

1. Preheat oven to 350° F.
2. Combine all dry ingredients in a large bowl. In another bowl, mix wet ingredients (vanilla extract through maple syrup). Add the wet ingredients to the dry ingredients and stir to combine.
3. Drop the dough into 24 even mounds on a parchment paper/silicon mat-lined or greased baking sheet or pour into a greased 9-inch by 13-inch baking pan. Lightly press down to flatten (cookies will not flatten much during cooking).
4. Bake 12-15 minutes, until the cookies are just set in the center.

Makes 24 servings

Serving size: 1 cookie

Nutrition information per serving

Calories: 157	Dietary Fiber: 3 g
Total Fat: 8 g	Sodium: 115 mg
Saturated Fat: 1 g	Protein: 3 g
Cholesterol:	Carbohydrates: 18 g