

Maple Pecan Chip Cookies

Everybody needs a melt-in-your-mouth cookie, and this is my all-time favorite with its crumbly goodness. It's great as a grab-and-go snack or crumbled on top of some yogurt (preferably plain) like any granola. Keep 'em in the fridge or freezer for the ultimate crunch factor. Also, use the batter (without the chips) as a crust for any crumble. Versatile and victorious.

INGREDIENTS

2 cups rolled oats, ground to course meal in food processor
2 cups pecans, ground to course meal in food processor
1 cup oat flour
1 cup brown rice flour
3/4 cup maple syrup
1 cup safflower or sunflower oil
4 teaspoons vanilla
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 cup semi-sweet chocolate chips

STEP 1

Preheat oven to 350°.

STEP 2

Add rolled oats and pecans to a food processor and grind to a course meal. Add to a large bowl.

STEP 3

Combine all other ingredients in the large bowl and mix well.

STEP 4

Form batter into golf ball size balls and press onto parchment lined baking sheet until about 1/8" thick.

STEP 5

Bake for 15 minutes.

STEP 6

Let cool on cookie sheet before removing (will otherwise crumble).

SERVES

1 dozen cookies

TIME

🕒 40m

SHOPPING LIST

2 cups rolled oats
2 cups pecans
1 bag oat flour
1 bag brown rice flour
1 jar maple syrup
1 bottle safflower or sunflower oil
1 bottle vanilla
Salt
1 jar ground cinnamon
1 bag semi-sweet chocolate chips

EQUIPMENT

Food processor
Mixing bowl
Baking sheet
Parchment

STORAGE

Store in the fridge or freezer in an airtight container for up to 3 months.