



## Tammy's Breakfast Cookies

### INGREDIENTS:

- 3/4 cup of brown sugar (I use Trader Joe's organic)
- 1/4 cup milk (I prefer TJ's vanilla almond milk)
- 1 jar of Trader Joe's salted creamy all natural peanut butter
- 5&1/3 tablespoons of softened coconut oil
- 1 teaspoon vanilla
- 2&1/2 cups oat flour (I grind rolled oats in a coffee grinder)
- 1 tablespoon flax meal
- 1 tablespoon ground sea salt
- 1/2 teaspoon baking soda
- 1/3 cup dark chocolate chips
- Place dry ingredients in a separate bowl and set aside

### DIRECTIONS:

1. Cream together peanut butter, brown sugar, almond milk, coconut oil, and vanilla
2. Add dry ingredients, a little at a time mix well \*Batter will be thick
3. Fold in chocolate chips
4. I line my cookie sheets with non~stick reynolds wrap (parchment would work)
5. Roll and pat small chunks of dough and place on pan
6. Bake at 350 degrees twelve minutes
7. Yields 36~40 cookies
8. LET COOL AND STORE IN AIRTIGHT CONTAINER

Bon Appetit!