



CINNAMON CARROT COOKIES

Ingredients:

1 1/4 Cup Rolled Oats (gluten free)

1/2 Cup Coconut Flour

2 tsp Baking Powder

2 tsp Ground Cinnamon

1/4 tsp All Spice

1/4 tsp Nutmeg

1/8 tsp (1g) salt

1/2 Cup melted Coconut Oil

2 Eggs (or flax eggs)

2 tsp Vanilla Extract

1/2 Cup Maple Syrup/Honey

1 Cup Grated Carrots

Instructions:

Preheat oven to 180°C and line baking sheet.

Mix together the oats, coconut flour, baking powder, salt, cinnamon, allspice and nutmeg.

With the paddle attachment, mix together the coconut oil, vanilla, egg, maple syrup/honey.

Add the dry ingredients to the wet ingredients and continue to mix.

Fold in the carrots.

Place batter in the fridge for about 20min.

Scoop dough onto baking sheet in 12 round dollops and press flat slightly.

Bake for 15min. Allow to cool.