

Lemon Vinaigrette – Emulsion – Salad Dressing

No-Bake Chocolate Chip Cookies

(Just 5 minutes to make!)

- 2 Tbsp cocoa powder
- 3/4 cup quick oats
- 1/4 cup plus 2 Tbsp oat flour
(make your own by blending oats in a food processor until they become powder. Measure *after* blending)
- 1/4 tsp salt
- 1/4 tsp baking soda
- 1/4 cup plus 1 Tbsp xylitol, succanat, Stevia, or sugar
- 1/4 cup dark chocolate chips
- 1/4 cup coconut oil
- 2 Tbsp water
- 1/2 tsp pure vanilla extract

In a mixing bowl, combine all dry ingredients and stir very well. In a cup, combine liquid ingredients, then pour wet into dry and stir until incorporated fully. Transfer to a plastic bag and knead into a ball. Then, roll into smaller. (Note: because of the coconut oil, these cookies will harden when chilled, but softness returns as they approach room temperature.)

You could also bake these if you wish.

For gluten-free: be sure to use certified-gf oats and oat flour.

For a mocha flavor, add 1 1/2 tsp instant coffee granules (decaf)

