

Food Babe's Goji Berry Cookies



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	5 mins	15 mins	8

<https://foodbabe.com/gojiberrycookies>

Ingredients:

- 1 ¼ cups almond flour (nut allergy - use spelt flour)
- 1 cup rolled oats
- ¼ teaspoon sea salt
- ¼ teaspoon cinnamon
- 1 teaspoon baking soda
- 2 tablespoons ground flaxseed
- 1 egg
- ¼ cup coconut sugar
- 1 ripe banana, mashed
- 2 teaspoons pure vanilla extract
- ¼ cup coconut oil, melted
- ¼ cup goji berry

Instructions:

1. Preheat oven to 375° F.
2. Whisk flour, oats, salt, cinnamon, baking soda and flaxseed together in a large bowl.
3. In a medium sized bowl, whisk together egg, coconut sugar, mashed banana, vanilla extract, and coconut oil. Add in goji berries and stir.
4. Mix wet ingredients into dry ingredients and stir. Finish mixing together with your hands if needed to get fully mixed.
5. Roll into 8 golf ball sized balls and place on baking sheet. Gently flatten with palm of your hand.
6. Bake about 12-14 minutes. Let cool on a wire rack for 10 minutes.

Notes:

- Vegan: use flax egg. These freeze well to use later in the month. Thaw overnight at room temperature and heat slowly in oven or eat at room temperature.