



Chocolate Chip Cookies with Apple Sugar

INGREDIENTS:

- 1 ½ cups oat flour
- ½ teaspoon baking powder
- Pinch of salt
- ¼ cup Nature's Earthly Choice Apple Sugar
- ¼ cup coconut oil, melted
- ¼ cup butter, melted
- ¼ cup banana, mashed
- 2 teaspoons vanilla
- ¾ cup mini chocolate chips, plus more for topping

DIRECTIONS:

1. To make oat flour, add quick oats to a blender. Pulse until fine. Repeat until you have 1 ½ cups oat flour.
2. Combine the oat flour, baking powder, and salt in a bowl. Mix well. In a larger bowl, combine the apple sugar, coconut oil, butter, banana, and vanilla. Add the dry ingredients and mix to form a dough.
3. Fold in the chocolate chips. Cover and chill in the refrigerator for 15 minutes.
4. Preheat the oven to 350°F. Line a baking sheet with parchment paper or a silicone mat. Roll the dough into balls, about 2 tablespoons each, and place on the baking sheet. Use your fingers to flatten each ball into a disc. (They won't spread as they bake.) Press extra chocolate chips on top.
5. Bake for 10 minutes or until golden brown.