

## Power Cookie Recipe

This almost vegan recipe is a flourless trail mix cookie. It's loaded with healthy fats and plant protein from sunflower, pumpkin, flax, chia, sesame seeds, avocado oil and almond flour. A delicious high fiber, high protein snack that totally satisfies!

### Ingredients:

2 ½ cups/625ml quick oats  
2 cups/500ml almond flour  
1 ½ cups dried cranberries or raisins (or use ¾ cup of each)  
1 cup/250ml lightly packed brown sugar  
1 cup/250ml raw sunflower seeds  
1 cup/250ml raw pumpkin seeds  
¼ cup/60ml each whole dark flaxseeds, chia seeds and raw sesame seeds  
½ cup/125ml unsweetened shredded coconut  
1 cup/250ml dark or semi-sweet chocolate chips  
1 tbsp/15ml ground cinnamon  
2 ½ tsp/12ml Kosher salt  
1 cup/250ml almond beverage (unsweetened)  
¾ cup/175ml avocado oil  
¼ cup/60 ml fancy molasses  
2 eggs lightly beaten

### Method:

1. Preheat oven to 375°F/190 C. Line 2 sheets with parchment. Can also use stone cookie sheets without parchment.
2. In a stand mixing bowl fitted with paddle, blend all dry ingredients until mixed.
3. In a separate bowl, whisk together all liquid ingredients.
4. Add wet to dry on low until combined. Cookie dough will be quite "wet".
5. Use medium 1 ½" cookie dough scoop. Pack dough well into each scoop. Place on cookie sheet.
6. Wet hands and press each dough ball down to ½" thickness.
7. Bake for 20-22 minutes or until dark golden. Bake long enough, until dark golden to keep cookies from crumbling when cool.
8. Let cool completely before removing from cookie sheet otherwise they will crumble easily. Cookies will be crisp on the outside and chewy inside. Perfection!