

OATMEAL CHIA COOKIES

INGREDIENTS

- 1 1/2 Tablespoons chia seeds
- 1/4 cup Almond Breeze unsweetened vanilla almond milk
- 2 ripe bananas, mashed
- 3/4 cup old fashioned rolled oats
- 1/4 cup unsweetened shredded coconut
- 1/4 cup chopped medjool dates
- 1/4 cup dark chocolate chunks, carob chips or cacao nibs (dairy-free, if needed)
- 1 Tablespoon creamy almond butter
- large pinch of cinnamon

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a small bowl, stir together the chia seeds and almond milk and let the mixture sit for about 10 minutes, or until the chia seeds have created a nice gel-like consistency.
3. Pour the chia seed gel into a medium sized mixing bowl and add in the mashed bananas, oats, coconut, almond butter and cinnamon until well combined.
4. Gently stir in the dates and chocolate chunks.
5. Scoop out dough (about 1-2 tablespoons worth) onto a baking stone or a greased cookie sheet and use a fork to press the dough down a little to make more of a cookie shape. You should get about 15 cookies.
6. Place in oven and bake for 17-20 minutes, or until the bottom of the cookies have browned a tiny bit.
7. Take them out, let cool and enjoy.
8. Store leftovers in a sealed storage container in the fridge. They should last 5-7 days.