



Oatmeal

*Gluten-free
Dairy-free*

Cookies

Ingredients

- ~ 3 cups (gluten free) oats
- ~ 1 cup Arnel's Originals All Purpose Flour/Pie Crust Mix (there are 3 cups in the 16 oz. mix)
- ~ 3/4 cup sugar
- ~ 2 teaspoons xanthan gum
- ~ 1 teaspoon salt
- ~ 1 teaspoon cinnamon
- ~ 1/2 teaspoon cloves
- ~ 1/2 teaspoon baking soda

- ~ 3/4 cup oil
- ~ 1 Tablespoon Molasses
- ~ 1 teaspoon vanilla extract
- ~ 2 eggs

- ~ 1 cup raisins

Directions

- Pre-heat oven to 350°
Bake for 15 minutes. Makes 40 oz of dough or 24 to 30 medium sized cookies
- Mix wet ingredients, and combine them
- Put spoonfuls of cookie dough on a cookie sheet, sprayed with oil
- Compress and form each cookie into circles with your hand.
- Bake 350° for 15 min. The edges will be slightly browned
- As soon as you take them out of the oven, transfer them gingerly onto a cooling rack. They will be very fragile when they are warm but they hold together nicely when they are cooled. ENJOY!