



Montana Gluten Free Processors

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NanLu's Gluten Free Oatmeal Monster Cookies (Baby Batch)

Ingredients:

4 ½ cups Montana Gluten Free Raw Oatmeal
3 eggs
1 cup brown sugar
1 cup white sugar
1 tsp vanilla
2 tsp baking soda
½ cup butter or margarine (1 stick)
1 ½ cup peanut butter
1 tsp corn syrup
¼ lb M&Ms (4 oz package)
½ to 1 cup chocolate chips

Directions:

- In a large bowl, mix the eggs, sugars, vanilla, baking soda, butter, peanut butter, and corn syrup with an electric mixer.
- Add Raw Oatmeal, M&Ms, and chocolate chips and mix with a large spoon (or your hands).
- Use ice cream scoop to drop dough onto lightly greased cookie sheet (only 6 per pan).
- Flatten slightly with fork.
- Bake at 350° F for 8 to 11 minutes, or until lightly brown.
(Cookies will be puffy when you take them out of the oven but will flatten as they cool.)
- Cool for 5 minutes on cookie sheet, and then remove and cool on cooling rack.

Makes 2 dozen monster-sized cookies.

Egg-free option: use 150-180g (approximately ½ of a cup) applesauce in place of eggs

Dairy-free option: use ½ cup coconut butter instead of the ½ cup butter and use dairy-free chocolate chips