



Montana Gluten Free Processors

141 Andrea Dr.

Belgrade MT, 59714

(406) -600-7400

info@montanaglutentfree.com

<http://www.montanaglutentfree.com>

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

Ingredients:

1 cup brown sugar

1 cup white sugar

1 tsp vanilla

3 eggs

2 tsp baking soda

½ cup butter (1 stick)

1 ½ cup peanut butter

1 tsp molasses or maple syrup

4 ½ cups Montana Gluten Free Raw Oatmeal

½ to 1 cup chocolate chips

¼ lb M&Ms (4 oz package) - optional

Directions:

- In a large bowl, mix the sugars, vanilla, eggs, baking soda, butter, peanut butter, and molasses.

- 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. (also works great for regular size cookies – 12/sheet)

- 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 or 48 regular size 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