

Delicious 'No-Oat' Oatmeal Cookies (GF, Low Sugar, Paleo, Kids) *by Caliwoods*

Looking for a gluten-free version of your traditional oatmeal cookie? Look no further! These cookies are delicious and healthy enough to satisfy your sweet tooth. They are easy to throw together and the perfect opportunity to use your [CaliWoods Reusable Baking Mats](#).

Unlike traditional oatmeal cookies, which contain gluten (within the oats) and could give gluten-sensitive stomach issues over the long term, these treats are completely gluten-free and suitable for the whole family.

Opt for the activated pumpkin seeds and almond flour to unlock extra nutrition in this recipe. You'll find the ingredients for this recipe and the Reusable Baking Mats in-store or online.

Ingredients

1.5 cups of almond flour
1 cup of desiccated coconut
1/2 tsp salt
1/2 tsp of cinnamon
1/2 tsp baking powder
1 large egg
1/4 - 1/2 cup of coconut sugar
1/2 cup of liquid coconut oil
1 tsp of vanilla
1/3 cup raisins
1/3 cup pumpkin seeds

Method

Heat oven to 160°C.

Add your dry ingredients (almond flour, desiccated coconut, salt, cinnamon, and baking powder) in a large bowl and combine.

Add the large egg, coconut oil, and vanilla into this bowl and stir to combine.

Add the coconut sugar - you choose the quantity; ¼ cup will be more savory and recommended if you prepare these for kids, while ½ a cup is more on the sweet side and will create more of the indulgent sweet treat flavour.

Fold the raisins and pumpkin seeds into the mixture.

Line baking sheet trays with Reusable Baking Mats or Baking Paper. Shape a ball of the mixture into your hand and then flatten, making 14 cookies. Bake until golden and let the cookies cool for 5-10 mins on the tray before removing.

Devour - oops, we mean, place into the cookie jar for later.

