



# EGG-LESS OATMEAL COOKIES

*"A new twist, on an old favorite!"*

## INGREDIENTS:

- ½ c. (1 stick) butter
- ½ c. brown sugar
- ½ c. granulated sugar
- ½ c. milk
- ½ t. vanilla
- 1 t. baking powder
- 1 c. oatmeal
- 1 c. flour
- ⅓ c. **Garbanzo Bean Flakes** (501550 or 501551)

## DIRECTIONS:

1. Add **olive oil** to a pan, heat to medium.
2. In a microwave-safe dish, add **water** to **Garbanzo Bean Flakes** and microwave on high for 1 minute.
3. Spread rehydrated bean flakes on half the **corn tortilla** and top with cheese.
4. When the olive oil has heated, gently place the tortillas with beans and **cheese** in the pan. After a few seconds, when the tortilla has softened, fold the unfilled half of the tortilla over. Fry until golden and crispy. (1-2 minutes) Turn taco over and fry until that side is golden and crispy. (1-2 minutes)
5. Cover a plate with paper towels, remove the tacos and place them on the paper towels to absorb the excess oil.
6. Place the tacos and selected sides on a plate. Serve.