

Oatmeal Goji Cookies

INGREDIENTS

**1 ½ cups rolled oats
(certified gluten-free)**

**1 cup brown rice or millet
flour**

**⅓ cup NaturesPlus Organic
Paleo Protein powder
(optional)**

**¾ tsp xanthan gum (use
guar gum if corn-sensitive)**

¼ tsp sea or Himalayan salt

4 tbsp ground flax seed plus

⅜ cup warm, filtered water

**½ cup pure maple syrup
(unprocessed; use up to ¾
cup sweetener to your taste)**

**¾ cup walnut, sunflower or
unrefined, virgin coconut oil
(If using coconut oil, measure
¾ cup after melting)**

½ tsp cinnamon

**1 tsp alcohol-free vanilla
flavoring**

⅓ cup goji berries

1. Preheat oven to 350°. Lightly grease two cookie sheets with unrefined, virgin coconut oil.
2. Combine oats, flour, protein powder (if using), xanthan gum and salt. Set aside.
3. In a small bowl or measuring cup, combine ground flax seed with water and set aside. In another bowl mix together maple syrup (or other sweetener), oil, cinnamon, vanilla and goji berries. Combine the two wet mixtures in one bowl.
4. Add wet ingredients to dry mixture, and mix well. Using a tablespoon, drop cookies onto the cookie sheets. Bake 15 minutes or until lightly browned.

Yields 26 cookies

Source: Used with permission from Sweetness Without Sugar by Wendy
Vigdor-Hess (Solthea Press)