



HEALTHY VERSION OF OATMEAL CHOCOLATE CHIP COOKIES

From the Kitchen of DBC Chelsea

DRY INGREDIENTS:

- 1 c. Quick oats
- $\frac{3}{4}$ c. Whole wheat flour
- $1\frac{1}{2}$ t. Baking powder
- $1\frac{1}{2}$ t. Pumpkin pie spice
- $\frac{1}{2}$ t. Course kosher salt

WET INGREDIENTS:

- 1 Large egg
- $\frac{1}{2}$ c. Honey
- 2 T. Melted coconut oil
- 1 t. Vanilla

ADD-INS:

- $\frac{3}{4}$ c. Dark chocolate chips
- $\frac{1}{2}$ c. Chopped walnuts (optional)

DIRECTIONS:

1. Preheat oven to 325°F and have a cookie sheet on hand for when it comes time for baking.
2. In one small bowl, mix together the dry ingredients. In a separate larger bowl, mix together all of the wet ingredients.
3. Combine the dry ingredients into the wet ingredients in 3 increments. After it all seems to be mixed together, add in the chocolate chips and walnuts. Mix them until it seems equally distributed.
4. Once all ingredients are mixed, roll the dough into a small 1" ball.
5. Place the dough on the cookie sheet and use a spoon to press it into an imperfectly perfect cookie shape. I then like to take 3 extra chocolate chips and place them on top for a cute touch.
6. Once your cookie sheet is filled, place it in the oven for about 12 minutes. Let cool and enjoy your sweet treat!

Note: Recipe makes about 2 dozen cookies