

Strawberry Chocolate Chip Cookies (Gluten-free, Egg-free, Nut-free)

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 2 1/2 cups oat flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 cup monkfruit sugar or coconut sugar
- 1/2 cup coconut oil, melted
- 1/2 cup maple syrup* (see note about less maple syrup)
- 1 tsp pure vanilla extract
- 1 cup strawberries, chopped small
- 1/3 cup chocolate chips

Instructions:

1. Preheat oven to 350F (180C). Line a baking sheet with parchment paper.
2. In a large bowl, combine oat flour, baking soda, baking powder and monkfruit or coconut sugar.
3. In a separate bowl, combine coconut oil, maple syrup (and water if using) and vanilla extract.
4. Add wet ingredients to large bowl with dry ingredients and mix to combine.
5. Finally, fold in strawberries and chocolate chips.
6. Using a large spoon or ice cream scoop, place cookie dough onto parchment lined baking sheet. Bake for 15-20 minutes until golden.
7. Remove from oven and place on a cooling rack for 10 minutes. Once fully cooled store in a container in the fridge for up to a week or the freezer for up to 3 months.

Notes:

Makes 18 cookies. *Cut the maple syrup in half and use 1/4 cup water and 1/4 cup maple syrup instead.