

Holiday Oatmeal Cookies

Yield: 2 dozen cookies

Cream these ingredients:

- 1 flax egg (1 T. flax meal mixed with 3 T. water)
- 4 T. vegan margarine, scant, softened
- ½ c. coconut sugar
- 1 t. vanilla
- 1 t. molasses
- ½ t. salt
- ½ t. cornstarch (helps hold cookies shape)
- Pinch of cardamom

Stir in:

- 1 c. white spelt flour
- ½ c. quick oats
- ½ c. chopped Medjool dates
- ¼ c. carob chips
- ¼ c. coconut, sweetened
- ¼ c. dried chopped cherries (Winco, bulk)

Directions

1. Cream ingredients in first list and stir in remaining ingredients.
2. On parchment-lined tray drop by teaspoonful and flatten slightly. Bake at 350° for 12-14 minutes. Good served warm!

Notes:

I call these ***Holiday Oatmeal Cookies*** because of the touch of molasses and the dried fruit (dates and cherries) in them.

Dates are a healthy substitute for white sugar in recipes due to their sweet taste, nutrients, fiber and antioxidants.

Dates are a very healthy fruit to add to your diet!