



Peanut Butter Chocolate Chunk Cookies

Ingredients:

1/3 cup stabilized ground flaxseed (Mega Omega® or Simply Omega-3™) plus 1 tablespoon

1/4 cup water

1/3 cup oats

1 1/2 cups all purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter

1 cup natural peanut butter

3/4 cup brown sugar

1/4 cup corn or maple syrup

1 teaspoon vanilla extract

5 ounces vegan chocolate, coarsely chopped, or vegan baking chips

Preheat oven to 350 degrees.

Method:

In a small bowl, whisk 1 tablespoon flax and 1/4 cup water. Let sit while preparing remaining ingredients.

In a medium-sized bowl, mix flour, oats, 1/3 cup stabilized ground flaxseed (Mega Omega® or Simply Omega-3™), baking soda and salt.

In a large bowl, beat butter, peanut butter, brown sugar, syrup, flax mixture and vanilla with an electric mixer until well-blended and fluffy. Stir dry ingredients into peanut butter mixture in two additions. Stir in chocolate. Cover and refrigerate, if necessary, until dough is no longer sticky. (30 minutes)

Grease two baking sheets. Roll a heaping tablespoonful of dough into a 1 1/2 inch ball and place on baking sheet. Flatten cookies slightly with a fork. Bake until



puffed but still soft, about 8 minutes. Cool on baking sheet for five minutes, then transfer to wire rack to cool.

Adapted from a recipe on Herbivore, the vegan cooking email list