



Soft Olive Oil Oatmeal Fruit Cookies



Time to make: 1 hr 40 mins (Hands-on time: 10 mins, cooking time: 90 mins) serves 12

Ingredients

- 3/4 cup blanched almond flour
- 3/4 cup old fashioned oats
- 1/4 teaspoon baking powder
- 1/4 teaspoon sea salt
- 1 teaspoon mixed spice
- 1/4 cup extra virgin olive oil
- 1/4 cup honey
- 1 large egg (or if vegan 1 'chia egg' which is 1 Tbsp chia seeds + 2.5 Tbsp water = 1 chia egg)
- 1 tablespoon cashew butter (or any nut/seed butter). Use a little more if using a vegan egg .
- 2 teaspoons pure vanilla extract
- 3/4 cup raisins or prunes

Method

- Preheat oven to 180 degrees C
- In a large bowl, whisk together almond flour, oats, baking soda, salt, and mixed spice.
- In a second bowl, whisk together olive oil, honey, egg, cashew butter, and vanilla.
- Pour 1/2 of liquid mixture into dry mixture bowl and stir a few times, then pour remaining in and whisk lightly until no dry streaks remain.
- Fold in raisins/prunes.
- Put spoonfuls on a baking tray lined with baking paper and cook for 10 or so minutes. Let cool on cookie sheet for 6-7 minutes so they firm up, transfer to a wire rack.