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Stuff that matters to Wayne

Wayne's Random Vegan Lowish Sugar Oatmeal Cookies

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Vegan. Low(ish) sugar

+++ Wayne's Random Dairy-Free Somewhat Low-Sugar Oatmeal Cookie Things +++

** In a small/medium mixing bowl, stick a strainer thing on top and add:

- >1 cup of whole wheat flour
- >1 teaspoon (or more?) cinnamon
- >1 pinch of nutmeg
- >1 teaspoon of baking soda

**In another bigger bowl add:

- >1/4 cup brown sugar
- >1/4 cup white sugar (note that some have reduced this further with satisfaction)
- >1/2 cup of oil (I use whatever kind of oil is there, ha)

**Cream that bad boy up with your whipper machine thing that beats (note that some use a manual whisk...)

**Add to this liquidy oily mess:

- >1 teaspoon (maybe?) of vanilla extract fake stuff
- >2 breakfast cereal spoons of almond milk, soy milk, coconut milk or I guess milk-milk if you like drinking cow milk

**blend it again.

**Dump in the flour mix.

**blend it again

Fold in:

- >3/4 cup of oats and then
- >1/4 cup of raisins (or more... or less..depends on how much you love raisins?)

make cookie balls

flatten them on a cookie tray (or don't) and then bake those bad boys for about 10 minutes at 350 degrees (F? C?)

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