

Molasses, Ginger and Oat Vegan Peanut Butter Cookies

Ingredients

- 1 ½ cup all-purpose flour
- 1 cup old fashioned oats
- 2 tsp. baking powder
- 2 tsp. dried ground ginger
- 1 tsp. cinnamon
- Pinch of salt
- ½ cup blackstrap molasses
- 1/3 cup coconut oil, melted
- ¼ cup brown sugar
- ¼ cup peanut butter
- ½ cup crystalized ginger, cut into small pieces

Steps

1. Preheat the oven to 350°F (175°C). Line a baking sheet with a silicone mat, and set aside.
2. In a large mixing bowl, whisk together the flour, oats, baking powder, dried ginger, cinnamon and salt. In a second bowl, combine the molasses, coconut oil, brown sugar, and peanut butter. Mix well, before combining the wet and dry ingredient together to form a sticky dough. Add the crystalized ginger, and fold in.
3. Make a small ball (about the size of a heaping tablespoon) and place it on the lined baking sheet, pressing to about 1/2 inch flat. Add more cookies, until the tray is full, and bake for 10 minutes. Remove from the oven and allow to cool for 5 minutes before transferring onto a cooling rack. Allow to cool completely before eating.

