

# VEGAN LACEY OATMEAL COOKIES

INGREDIENTS	DIRECTIONS
<p>1 cup Quick oats            ¼ cup All-purpose flour            ½ tsp. Salt            1 ½ tsp Baking powder            1 cup White sugar            ½ cup Vegan butter, softened                (or shortening)                Egg Replacement            1 Tbsp Ground Flaxseed (for 1 egg                &amp; Replacement)            3 Tbsp Warm water</p> <p>1 tsp Pure vanilla extract</p> <p>Yield: 8 dozen (96 cookies)</p>	<p>Preheat oven to 325° F. Cover baking sheets with non-stick foil (a must).</p> <p>Make the Flaxseed egg replacement by adding ground flaxseed and warm water in a small bowl. Let it sit at least 5 minutes to thicken.</p> <p>In a medium bowl combine oats, flour, salt, and baking powder. Mix well with a wire whisk and set aside.</p> <p>In a large bowl combine sugar and vegan butter with an electric mixer at medium speed to form a grainy paste. Add flaxseed/egg and vanilla and beat until smooth. Add flour mixture and blend just until combined.</p> <p>Drop dough by teaspoonfuls onto baking sheets, 2 ½ inches apart. Bake for 10-12 minutes or until edges begin to turn golden brown. Let cool, then peel off cookies with fingers or plastic spatula.</p>

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