

Power Cookies

Swick

Makes 18 to 21 cookies s | Active Time: 30 minutes | Total Time: 50 minutes

Step 1: Mixing the Wet Ingredients

- 1/4 cup (60 g) plant-based butter (or To start, melt the 'butter' and coconut oil either in the microwave or on the use more coconut oil) stovetop. Once melted, let cool to room temperature.
- 1/4 cup (60 g) coconut oil
- 1/2 cup brown sugar (can substitute Next, add the brown sugar (or stevia, if using), agave, and molasses. Mix with a wooden spoon to combine. Whisk in the flax egg and then add the non-dairy milk, followed by the vanilla and almond extract. Mix everything to evenly combine.
- 1/2 cup agave nectar
- 1/4 cup molasses
- 1/4 cup flax egg
- 1/3 cup soy or almond milk (plain or Notes: Stevia is a sugar substitute derived from the leaves of the stevia plant. For the flax eggs, finely grind 1/4 cup of whole flax seeds in a food processor. With the motor running, slowly add approximately 3/4 cup plus 2 tbsp of water. Once all of the water has been added, run the food processor for about 5 minutes. The mixture will thicken and resemble egg whites.
- 1/3 cup soy or almond milk (plain or vanilla)
- 4 tsp pure vanilla extract
- 3/4 tsp almond extract

Step 2: Mixing the Dry Ingredients

- 1 1/4 cups spelt flour
 - 1 tsp Fleur de sel or other sea salt
 - 3/4 tsp baking powder
 - 1/4 tsp baking soda
 - 1/2 tsp cinnamon
 - 2 tbsp ground flax (flaxmeal)
 - 1 cup large-flake rolled oats
- In a separate bowl, combine the dry ingredients and mix evenly. Set aside.

Step 3: Preparing the Remaining Ingredients

- 1/3 cup almonds
 - 1/3 cup walnuts
 - 1/3 cup pecans
 - 1/4 cup pumpkin seeds
 - 1/4 cup sunflower seeds
 - 1/2 cup raisins
 - 1/2 cup unsweetened coconut
 - 3/4 cup quality, dark chocolate
 - 1/4 cup hemp seeds (optional)
- To prepare the remaining ingredients, first roughly chop the nuts. You can use any combination of raw nuts and/or pumpkin/sunflower seeds in this recipe. You can also toast the nuts in advance, but we prefer the flavor of the raw nuts in these cookies.
- Next, measure out the raisins, coconut, and chocolate. Chop the chocolate, if necessary, into good-sized chips/chunks.

Step 4: Mixing the Batter

To make the batter, stir the bowl of dry ingredients into the wet ingredients and evenly combine. Next, fold in the nuts, seeds, raisins, coconut, and chocolate.

Place the mixture into the refrigerator for about 1/2 an hour to firm up a bit.

Step 5: Shaping & Baking the Cookies

Before baking, preheat the oven to 350°F (175° C). To make 18 cookies, portion out 2 ounces (60 grams) per cookie. Roll each portion into a ball and flatten into a patty about 1/2" -inch thick.

Note: Once the cookies are shaped, they can be placed onto a parchment-lined baking tray and frozen. Once frozen, transfer to a sealable freezer bag. Bake from frozen (baking time will be slightly longer).

Place onto a parchment-lined baking tray and bake for approximately 15 minutes or until the batter no longer looks wet on top and the bottom is slightly golden.

Once done, transfer to a rack and let cool slightly before serving.