

Jon's Killer Vegan Whole Wheat Chocolate Chip Oatmeal Walnut Cookies

Binding

- 2 Tablespoons flax seed freshly ground
- 1 Tablespoon cornstarch (or another binding agent made with potato and tapioca starch like EnerG Egg Replacer)
- 1 Tablespoon canola oil
- 4 Tablespoons boiling water

Wet

- 3 Tablespoons canola oil
- $\frac{1}{3}$ cup agave nectar or maple syrup
- $\frac{3}{4}$ cup raw sugar
- 2 teaspoons vanilla extract
- $\frac{1}{4}$ cup soy/almond milk

Dry

- 2 $\frac{1}{2}$ cups whole wheat *pastry* flour (soft white spring not hard red winter)
If you have your own mill note that 1 $\frac{1}{2}$ cups whole kernels will yield ~3 cups finely ground flour.
- $\frac{3}{4}$ teaspoon baking soda
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt

Distribute the small amounts evenly in the larger.

Mixing

Mix binding with wet and mix in 1 cup of the dry. Then add this mixture to the rest of the dry along with:

- 1 cup vegan chocolate chips
- 1 cup rolled oats
- 1 cup chopped walnuts

Gently *fold* all together. Do not overmix as this will develop the gluten in the flour and make the consistency of the cookie tougher.

Baking

Pre-heat the oven to 375°.

Use parchment paper on the cookie sheets.

Using two large spoons place dough by heaping spoonfuls onto cookie sheet.

Make sure that you leave enough room between for them to spread out. This recipe makes 24–30 in all.

Bake for 12–14 minutes until golden brown.

Aim for a compromise between charred on bottom and raw in the middle. Of course, you can't see the middle or the bottom so you'll have to use the golden-brown-ness gauge. You can also simply experiment to see what works for your oven, your cookie sheet, your preferred size of cookie, and your desired degree of crispiness.

Let cool before removing from the parchment paper.

Parchment paper can be reused for the next batch.

Variations

Instead of the oatmeal, walnut, chocolate chips you can add:

- 2 C oats, ½ C raisins
- 1 ½ C peanut butter