

Vegan Monday: Oat And Coconut Cookies With Dried Cranberries And Hazelnuts

Ingredients:

Difficulty: Easy

(makes about 25-27 cookies, each small walnut size)

1.5 dl + 2 tbsp (or 3/4 cup) canola oil
1/2 dl + 2 tbsp (or 1/3 cup) organic granulated white sugar
1.5 dl + 2 tbsp (or 3/4 cup) brown sugar
1.25 dl (or 1/2 cup) oat milk
2.5 dl (or 1 cup) all-purpose flour
1/2 tsp baking soda
1/2 tsp ground cinnamon
1/4 tsp ground ginger
1/4 tsp ground cloves
1/4 tsp ground nutmeg
5 dl (or 2 cups) rolled oats
2.5 dl (or 1 cup) desiccated coconut
2.5 dl mixture of: dried cranberries, chopped hazelnuts and sliced almonds (you can use only 1 or 2 of these as well if you like, provided that you still 2.5 dl of ingredients)

Instructions:

1. Preheat the oven to 180C. Prepare a few oven trays (I used 3) with a baking paper on each and put aside.
2. In a mixing bowl, put canola oil and both of sugars and beat until they are well mixed, in medium speed.
3. Add oat milk and continue beating.
4. Add flour, baking soda, cinnamon, ginger, cloves and nutmeg and continue beating.
5. Scrape the sides of the bowl if needed and continue beating.
6. Add rolled oats, desiccated coconut and cranberry-nut mixture and beat again until all ingredients are incorporated.
7. Scrape the sides of the bowl if needed.
8. Take about a walnut size from the cookie dough and turn into a bowl, then press a little bit on top. Put on the baking paper with 2 cm distance in between each cookie. Bake each batch separately in the oven, in medium rack, for about 12 minutes, until the cookies are slightly browned. The more you leave in the oven, the harder they will get, I found that in my oven 12 minutes was the best. You might want to check already at 10 minutes mark to see how it's going inside. Let the cookies cool down a bit before transferring to a wire rack

to cool totally. You can eat them when they are very fresh, with some fresh tea or coffee or you can store them in an airtight container up to 5 days. Enjoy!