



Simple | Healthy | Delicious

## Quinoa Oatmeal Power Cookies

### INGREDIENTS

1 cup butter
1 1/4 cups brown sugar
2 eggs
2 teaspoons vanilla
2 tablespoons honey
1 cup all purpose flour
1 cup whole wheat flour
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon (optional)
1 cup Nature's Earthly Choice Quinoa flour/flakes
2 cups regular (not quick-cooking) oatmeal
1/2 cup toasted pecans or walnuts
1 cup raisins (optional)



### DIRECTIONS:

1. Preheat the oven to 350 degrees.
2. Cream the butter with the sugar.
3. Add the eggs, vanilla, and honey and mix until incorporated.
4. In a separate bowl, mix the whole wheat flour, flour, salt, baking soda, and cinnamon together.
5. Stir dry ingredients into wet ingredients.
6. Fold the oatmeal, quinoa flour, nuts, and raisins into the batter.
7. Drop by rounded tablespoons onto cookie sheet lined with parchment paper.
8. Bake for 15 to 20 minutes, until the edges are slightly brown.
9. Let cook for 5 minutes on baking sheet, then transfer to a rack to cool.