



## Healthy Eating Initiative: Holiday Vegan Jumbo Chocolate Chip Walnut Cookies

Healthy, rich, and irresistible, these tasty Vegan Jumbo Chocolate Chip Walnut Cookies are brimming with wholesome plant-based ingredients. Perfect for all of your end-of-year friends and family gatherings!

### DRY INGREDIENTS

- 1 cup of rolled oats, processed in a blender or food processor
- 1 cup of almond flour
- ¼ cup of brown rice flour
- 2 tablespoons of flax meal
- 1/4 teaspoon of cinnamon
- ¼ teaspoon of baking soda
- 2 teaspoons of baking powder
- ½ cup of maple sugar (or coconut sugar)
- ½ teaspoon of sea salt

### WET INGREDIENTS

- ½ cup of almond butter
- 1/3 cup + 1 tablespoon of unsweetened applesauce (3.9 oz.)
- 2 teaspoons of vanilla extract
- 1 teaspoon of lemon juice

### OTHER INGREDIENTS

- ¾ cup to 1 1/3 cups of vegan chocolate chips
- 1 cup of chopped walnuts

### INSTRUCTIONS

1. Preheat oven to 350 F. Place the oven rack in the upper-center section.
2. Line a baking sheet with silicone baking pads or parchment paper. Set aside.
3. Place the rolled oats into the food processor and pulse for 30 seconds to finely chop, then place the oats into a large bowl.
4. Add all of the remaining dry ingredients into the large bowl with the finely chopped oats. Whisk until everything is combined well.
5. Add the wet ingredients to the dry ingredients and stir until everything is mixed well. Then stir in the chopped walnuts and chocolate chips; mix well to evenly distribute.
6. Scoop the cookie dough into a ¼ cup measuring cup. Even the surface for an accurate measurement and then scoop the dough out of the measuring cup. Roll the dough into



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a ball and flatten it into a large flat disk, similar to a burger patty, and set it onto the cookie sheet. Continue until all of the dough has been rolled and flattened.

7. Place the cookies in the oven and bake for 15-16 minutes.
8. Remove from the oven and allow the cookies to cool for 5 minutes on the cookie sheet and then transfer to a cooling rack.

**Servings:** 12 jumbo cookies

**Prep Time:** 15 minutes

**Cook Time:** 14-16 minutes

**Recipe Credit:** [www.monkeyandmekitchenadventures.com](http://www.monkeyandmekitchenadventures.com)



*For additional information, email the DCPAS Work-Life Branch at:*

*[Dodhra.mc-alex.dcpas.mbx.dod-worklife@mail.mil](mailto:Dodhra.mc-alex.dcpas.mbx.dod-worklife@mail.mil)*

