

Gluten Free Healthy Stuff Cookies

Origin Babycakes and Fresh Cafe

Cooking Time: 14 minutes

Ingredients:

Cooke Dough:

- 1 cup coconut oil
- 6 tbsp apple cause, homemade (page 78 in Babycakes)
- 1 tsp salt
- 2 tbsp pure vanilla extract
- 1 ¼ cup cane sugar or ¾ cup sugar and ¼ cup thick applesauce
- 2 cup gluten-free all-purpose baking flour
- ¼ cup flax meal
- 1 tsp baking soda
- 1 ½ tsp xantham gum

Stuff:

- ½ cup sunflower seeds
- ½ cup pumpkin seeds
- ½ cup craisins
- 1 ½ cup apricot, chopped
- 1 cup pecans, chopped
- 1/3 cup dates, chopped
- ¾ cup unsweetened coconut, flaked

Directions:

Preheat oven to 300 °F

Mix dry ingredients (flour, xantham gum, baking soda, salt, flax meal)

In separate bowl mix oil, applesauce, cane sugar, vanilla

Slowly add dry ingredients to wet ingredients in mixing bowl

Add stuff

Scoop onto baking sheet with cookie scoop and bake for 14 minutes at 300 °F