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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
- 1/4 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

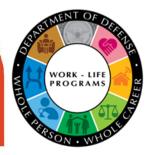
- 1. Preheat oven to 350 F. Place the oven rack in the upper-center section.
- 2. Line a baking sheet with silicone baking pads or parchment paper. Set aside.
- 3. Place the rolled oats into the food processor and pulse for 30 seconds to finely chop, then place the oats into a large bowl.
- 4. Add all 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.

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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

