PowerPunch Oatmeal Chocolate Chip Cookies

Ingredients
1 ½ Cups All-Purpose Flour (I use Gluten Free White Gold or Krusteaz)
3 Cups Oats
*1 scoop coconut protein powder (¼ cup)
*1 TBSP flax/hemp/chia seed mix or you could choose just one
1 tsp baking soda
1 tsp salt
1 ½ Cups Coconut Sugar
2 Sticks Butter softened (I use Vegan butter sticks)
2 Eggs or Egg Replacement
2 tsp vanilla extract
1 ½ - 2 Cups of Chocolate Chips
Heat Oven to 325 Degrees
Prepare 2 - 3 Cookie Sheets or Baking Pans. Use Cooking Spray or Oil if needed so cookies won't stick.
Mix Butter and Sugar, add Egg and Vanilla extract and mix well to make a cream.
Mix Flour, Oats, Protein Powder, Seed Mixture, Baking Soda, and Salt. Use a wire Whisk to mix well.
Combine Wet and Dry ingredients
Mix together well to make the batter
Add Chocolate Chips
Bake cookies for about 10- 15 minutes. Less is usually more, they ingredients need to cooked but we want the cookies soft.
Remove cookies from oven and let them cool!
Give these a try when you need a little pick me! These are my favorite cookies! I hope you love them too! Enjoy!
~Leisha Dangol