

Cocoa Nib Sunbutter Cookies

Contains egg, can be substituted.

Please check all labels carefully for your dietary restrictions.

- 1 cup gluten-free old-fashioned rolled oats, or oat flour
- 1 cup sunflower butter
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 3/4 teaspoon baking powder
- 1/8 teaspoon fine sea or kosher salt
- 1 large egg, or 3 T aquafaba*
- 2 tablespoons neutral-flavored oil, such as sunflower or canola
- 1 teaspoon pure vanilla extract
- 1/2 cup 100% cocoa nibs

Preheat the oven to 350 degrees Fahrenheit and line two large, baking sheets with parchment paper. Place the oats, if using, in a blender or food processor. Pulse several times to result in a fine, flour-like powder.

In a large bowl, mix together the sunflower butter, brown sugar, and granulated sugar. Add the oat flour, baking powder, and salt, and mix well.

Add the egg (or aquafaba), oil, and vanilla extract, and stir until well combined. Fold in the cocoa nibs.

Drop the cookie dough by rounded teaspoonfuls or by a small cookie scoop onto the prepared baking sheets, leaving about an inch between cookies.

Bake in the preheated oven for 12 to 14 minutes, or until the cookies begin to firm, the tops look dry, and the bottoms are golden. If necessary, rotate 180 degrees halfway through baking.

Remove from the oven and allow the cookies to rest on the baking sheet for five minutes, then slide parchment paper and cookies to counter to finish cooling. (Cookies are delicate while warm; letting them rest gives them a chance to firm up.)

- * Aquafaba is the liquid from a can of garbanzo beans (chickpeas).