Easy Vegan Oat Cookies

Ingredients

- 120 g rolled oats
- 100 g plain flour
- 100 g brown sugar
- 60 ml olive oil (or any neutral vegetable oil)
- 60 ml maple syrup
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 30 g raisins or chocolate chips (optional)

Method

1. Preheat Oven: Preheat your oven to 180°C (350°F) and line a baking sheet with greaseproof paper.
2. Mix Dry Ingredients: In a large bowl, combine the rolled oats, plain flour, brown sugar, ground cinnamon, and salt. Mix well.
3. Mix Wet Ingredients: In another bowl, mix the olive oil, maple syrup, and vanilla extract until well combined.
4. Combine Ingredients: Pour the wet ingredients into the bowl with the dry ingredients and mix until a dough forms. If you're using raisins or chocolate chips, fold them into the dough.
5. Shape Cookies: Take about a tablespoon of dough and roll it into a ball. Place it on the prepared baking sheet and flatten it slightly. Repeat with the remaining dough, spacing the cookies about 5 cm apart.
6. Bake: Bake the cookies in the preheated oven for 10-12 minutes, or until the edges are golden brown.
7. Cool: Remove the cookies from the oven and let them cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely, as they will be soft when they come out of the oven.
8. Enjoy: Enjoy your delicious vegan oat cookies!

The Young Vegan