

Friday Chocolate Chip Cookies

Posted on Mar 12, 2009 ~ Revised January 2022



Use your Roller Flaker to make:

- 2 cups freshly rolled oats (soaked & dehydrated for superior nutrition)
- $\frac{3}{4}$ cup freshly rolled buckwheat groats or other rolled grain

Set aside. Process the following with Stick Blender or Food Processor until finely chopped:

- 1 cup whole almonds (soak & dehydrate for easy digestion)
- $\frac{1}{2}$ C dried cranberries

In Bosch bowl, whip together for several minutes until smooth & creamy:

- $\frac{3}{4}$ cup coconut oil
- $\frac{3}{4}$ cup agave syrup
- $\frac{3}{4}$ cup our brown sugar

Then add the rolled grains plus 2 eggs

Next add:

- $2 \frac{2}{3}$ cups pastry flour
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup flax meal

Lastly add:

- $\frac{1}{2}$ cup chopped pecans
- $\frac{1}{2}$ cup chocolate chips

Thoroughly mix in Bosch bowl. Drop by spoonfuls onto greased cookie sheet. Bake 13 minutes at 350. The original recipe suggested a Hershey Kiss on top. I think they are grand just like this! I might add coconut as well.

Always bake a test cookie. With freshly milled flour, cookies usually need extra flour. I made these & they became my hubby's new favorites!