

## Spice Darlings

(gluten-free, vegan, soy-free, dairy-free, egg-free, can be nut-free)

Mix and set aside:

3 3/4 cups Bob's Red Mill Brown Rice Flour

2 teaspoons baking soda

2 teaspoons Chinese Five Spice (or pumpkin pie spice, or cinnamon)

2 teaspoons xanthan gum

Cream:

15 oz. tub Earth Balance Soy-free Margarine

1 1/2 cups packed brown sugar

1 cup sugar

2 teaspoons vanilla extract

1 Tbsp. Bob's Red Mill Flaxmeal soaked in 1/3 cup very hot water for a few minutes

Add flour mixture to creamed mixture and when well incorporated, add:

4 cups Bob's Red Mill Gluten-free Rolled Oats

10 oz. Enjoy Life chocolate chips

1 cup chopped walnuts (or other nuts), optional \*

\*We make half the batch nut-free, and add all the nuts to the rest of the batch.

Using a 1 3/4 inch cookie scoop, place a firmly packed scoop of dough on a greased (with soy-free margarine or palm shortening) cookie sheet, place a sheet of wax paper over, and flatten with the back of a metal measuring cup. Repeat with rest of dough, with about 8 cookies to a sheet. Bake cookies for 8 minutes in a 275 degree convection oven until just starting to turn golden on the edges (for a soft cookie) and cool for several minutes before carefully removing from cookie sheet. Makes about 50 nut-free 3 1/2 inch cookies, more with nuts.