

Mom on-the-go Cookies

Ingredients:

2 sticks (1 cup) butter, room temperature
1 cup brown sugar
1/2 cup sugar
2 eggs, room temperature
2 teaspoons vanilla
1 1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
3 tablespoons ground flaxseed
1/3 cup brewer's yeast

2 tablespoons almond butter
3 cups old fashioned rolled oats
1 1/2 cups dark chocolate chips

Directions:

1. Preheat oven to 350°F. Line 2 baking sheets with silicon baking mats or parchment paper.
2. Using a mixer, beat together butter, brown sugar, and sugar until light and fluffy, about 5 minutes. Beat in the eggs, one at a time, followed by vanilla.
3. In a separate bowl, whisk together flour, salt, baking powder, flaxseed, and brewers year. Add this to the mixing bowl and beat just until combined.
4. Add the almond butter and oatmeal, mixing again until just combined. Stir in chocolate chips.
5. Drop dough 1 1/2 tablespoons at a time onto the lined cookie sheet. Bake 10-12 minutes, or until bottom of cookie is golden brown. Cool on the baking sheet for 10 minutes, then transfer to wire rack to cool completely.
6. Store cookies in an air-tight container for up to 1 week; cookies will keep frozen for up to 3 months.

Nutrition Facts	
Serving Size 1 cookie (36g)	
Servings Per Container 36	
Amount Per Serving	
Calories 160	Calories from Fat 80
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 40mg	2%
Total Carbohydrate 19g	6%
Dietary Fiber 1g	4%
Sugars 8g	
Protein 3g	
Vitamin A 4%	• Vitamin C 0%
Calcium 0%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories:	2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

For more information, please contact:

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Source: Bunsen Burner Bakery

