

Peanut Butter Oatmeal Cookies



1/2 C softened butter or margarine (please see post on "butter" to see why butter is often okay in a dairy-free diet),
1/4 C coconut oil,
2/3 C agave or honey,
2 eggs,
1 tsp vanilla,

3/4 C gluten free flour,
1/4 C tapioca starch,
1/4 tsp xanthan gum,
3/4 C Adam's 100% natural peanut butter,
1/2 C unsweetened coconut flakes,
3 cups regular rolled oats.

Assemble ingredients and preheat oven to 350. Cream butter and coconut oil. Add agave, eggs, and vanilla. Add flour, tapioca starch, and xanthan gum and mix until well incorporated. Add peanut butter, coconut and oats and blend thoroughly. Spoon rounded spoonfuls of dough onto greased cookie sheet. I like to flatten the tops slightly by spraying the back of a metal spatula with cooking spray and lightly pressing down on each cookie. Bake for 10-12 minutes. Enjoy with a glass of dairy free milk. Almond Breeze and Silk both make great almond coconut milk. Remember that gluten free baked goods go stale quickly so enjoy them while they're hot and store leftovers in the freezer.