**Eggless Oatmeal Cookies**

**Description**: This cookie tastes like a mix of muffin and a cookie. One cookie is roughly equal to one slice of bread in terms of carbohydrates. It could be a quick breakfast if you are having 2 cookies with a piece of fruit and a glass of milk.

**Ingredients**

½ cup rolled oats – small flakes

¾ cup flour ( mix of whole wheat & white half & half)

¼ cup sugar

¼ cup raisins

¼ cup melted butter or ghee

2 tablespoon chopped almonds

½ teaspoon baking soda

¼ teaspoon salt

3 small cardamom crushed-optional

**Preparation time- 10 minutes**

Total cooking/cleaning time- 40 minutes

**Preparation:**

1. Mix all the ingredients together in a bowl.

2. Make 12 balls out of the mixture

3. Line the cookie tray with tin foil

 4. Place the balls after flattening a bit leaving some space in between.

5. Bake at 350-degree Fahrenheit for 20 minutes

6. Let the cookies cool down before serving

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