



Courtesy of Anna Sward @ Proteinpow.com

## Vegan Oatmeal Raisin Protein Cookies

### Ingredients:

Sunflower seed butter or almond butter, 3 tbsp  
Vanilla or unflavored pea protein powder, 3/8 cup (48 g)  
Agave syrup, 1/8 cup  
Gluten-free or regular oats, 1/2 cup  
Honey, 1 tbsp  
Almond milk, 1/4 cup  
Raisins, chocolate chips, or chopped nuts, 1 tbsp  
Vanilla extract 1/2 tsp (optional)

### Directions:

1. In a food processor, mix all ingredients together except for the raisins, chocolate chips, or chopped nuts. Once you have dough you can mold with your hands, mix in your toppings.
2. Divide your mix into five balls. Place them on a tray lined with baking paper and press them down into cookies.
3. Bake the cookies at 325 degrees F (160 C) for 8-12 minutes. Just be sure to keep an eye on them and do not overbake. If you do, they will come out very dry! Remove them as soon as they've browned on top.
4. Allow your cookies to cool down completely before eating. It might be hard, but try. Expect them to be a bit mushy at first—they'll settle to a perfect consistency as they cool.