

WEDNESDAY, AUGUST 12, 2009

Two versions of Sugar-Free and Flourless Chocolate and Oatmeal Cluster Cookies

Fudgy Version of Sugar-Free and Flourless Chocolate and Oatmeal Cluster Cookies
(Makes about 12 cookies, recipe inspired by Choco Cinnamon Oatmeal Cookies at Mochachocolata-Rita.)

- 1 cup rolled oats (not instant)
- 1/2 cup granular Splenda or Stevia-in-the-Raw Granulated Sweetener
- 4 T cocoa powder
- pinch salt
- 1 1/2 tsp. vanilla (I used Mexican vanilla)
- 1/4 cup olive oil
- 2 egg whites

Combine rolled oats, Splenda or Stevia, cocoa powder and salt in a medium bowl. In separate bowl, whisk together vanilla, olive oil, and egg white. Pour wet ingredients into dry ingredients and mix together with a fork until the cocoa powder is dissolved and ingredients are well combined. Chill cookie batter several hours.

To bake, preheat oven to 350F/180C. Line baking sheet with parchment paper, then put small balls of batter (about 2 tsp.) spaced apart slightly. Press down with fork to make cookies about 1/2 inch thick. Bake 12 minutes, or until cookies are firm but not hard. They will harden a bit more when they cool.

Cakey Version of Sugar Free and Flourless Chocolate and Oatmeal Cluster Cookies
(Makes about 15 cookies.)

- 1 1/4 cup rolled oats (not instant)
- 1/3 cup granular Splenda or Stevia-in-the-Raw Granulated Sweetener
- 1/4 cup cocoa powder
- pinch salt
- 2 eggs
- 1/4 cup olive oil
- 3 T Agave Nectar

Combine rolled oats, Splenda or Stevia, cocoa powder and salt in a medium bowl. In separate bowl, whisk together olive oil, and eggs and Agave Nectar. Pour wet ingredients into dry ingredients and mix together with a fork until the cocoa powder is dissolved and ingredients are well combined. Chill cookie batter several hours. (The chilling is especially important for this version.)

To bake, preheat oven to 350F/180C. Line baking sheet with parchment paper, then put small balls of batter (about 2 tsp.) spaced apart slightly. Press down with fork to make cookies about 1/2 inch thick. Bake 12 minutes, or until cookies are firm but not hard. They will harden a bit more when they cool.

This printable recipe from KalynsKitchen.com.

Posted by Kalyn Denny at 4:03 PM

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