

Leishman Center for Culinary Health

Lactation Support Cookies

60 cookies

1/4 cup softened coconut oil 2 tablespoons flaxseed meal ½ cup unsweetened applesauce 1 cup sucanat 2 tablespoons flaxseed meal mixed with 4 tablespoons water, set aside 2 large eggs 1 teaspoon vanilla 1 teaspoon baking soda 3 cups oat flakes 2 tablespoons Brewer's Yeast (no substitutions) 1 cup whole wheat pastry flour 1 cup whole wheat flour ¹⁄₄ teaspoon sea salt 1 cup chocolate chips 1 cup slivered almonds ⅓ cup raisins ³⁄₄ teaspoon ground fenugreek (optional)

Preheat oven to 375°. In large bowl, mix coconut oil, flaxseed meal and ½ cup unsweetened applesauce; mix well. Stir in sucanat, mixing to dissolve sugar. Add flaxseed/water mixture, eggs and vanilla; mix to incorporate until eggs are well blended. In separate bowl, stir together baking soda, oats, Brewer's Yeast, flours, sea salt and add to wet ingredients. Stir to mix; then stir in chocolate, almonds, raisins and fenugreek (if desired). Roll dough into 1-inch balls, place on baking sheet 1 inch apart and bake 8 to 12 minutes until set and just starting to get golden.



Per Serving:

87 Calories
4 gm Total Fat
2 gm Saturated Fat
35 mg Sodium
12 gm Carbohydrate
2 gm Fiber
2 gm Protein