Gluten Free Vegan Chocolate Chip Cookies

Ingredients

1½ cup	Oat flour
1 cup	Gluten free all purpose flour
½ cup	Sugar
¼ cup	Ground flaxseed
¼ cup	Hemp seeds
¼ cup	Cornstarch
1½ tsp.	Xanthan gum
1 tsp.	Baking soda
1 tsp.	Salt
¾ cup + 2 tbsp.	Melted coconut oil
¾ cup	Unsweetened apple sauce
2 tbsp.	Vanilla
¾ cup	Vegan chocolate chips, or nuts, or dried fruit

Directions:

1. Preheat oven to 350F
2. Mix wet and dry ingredients separately then combine together
3. Roll cookie dough in your hands, place on sprayed baking sheet, then press down to flatten them slightly.
4. Bake for 14 min or until desired crisp then let cool on baking sheet
5. Enjoy ☺

Adapted from: 2nd year food lab