

## Café Rebecca – Crunchy Quinoa Oatmeal Cookies

### Utensils & Appliances:

<input type="radio"/> <b>Apron</b>
<input type="radio"/> <b>Oven Mitts</b>
<input type="radio"/> <b>Cookie Sheet Pan</b>
<input type="radio"/> <b>Baking Mat (parchment or cooking spray)</b>
<input type="radio"/> <b>1 Cup</b> Measuring Cup
<input type="radio"/> <b>½ Cup</b> Measuring Cup
<input type="radio"/> <b>¼ Cup</b> Measuring Cup
<input type="radio"/> <b>Teaspoon</b>
<input type="radio"/> <b>¼ Teaspoon</b>
<input type="radio"/> <b>½ Teaspoon</b>
<input type="radio"/> <b>Whisk</b>
<input type="radio"/> <b>Wooden Spoon</b>
<input type="radio"/> <b>2 Mixing Bowls</b>
<input type="radio"/> <b>Small Cookie Scoop</b>

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Ingredients:

○ <b>1 Cup</b> Flour Blend*
○ <b>2 ¼</b> Cups Oats
○ <b>½ Teaspoon</b> Cinnamon
○ <b>¼ Teaspoon</b> Salt
○ <b>½ Teaspoon</b> Baking Soda
○ <b>½ Cup</b> Applesauce
○ <b>½ Cup</b> Brown Sugar
○ <b>¼ Cup</b> Sugar
○ <b>½ Cup</b> Canola Oil (or oil/fat of choice)
○ <b>1 Cup</b> Puffed Quinoa
*We use Simply Gluten Free Flour Blend ( <a href="https://simplygluten-free.com/carols-all-purpose-flour">https://simplygluten-free.com/carols-all-purpose-flour</a> )

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Instructions:

- |                                 |
|---------------------------------|
| 1. Preheat oven to 350° F       |
| 2. Put baking mat on cookie pan |

<u>Dry Ingredients</u>	
3. Mix together in a bowl:	
1	<b>Cup</b> Flour
	<b>2 ¼</b> Cups Oats
1	<b>½ Teaspoon</b> Cinnamon
1	<b>½ Teaspoon</b> Baking Soda
1	<b>¼ Teaspoon</b> Salt

<u>Wet Ingredients</u>	
4. Mix together in a bowl:	
1	<b>½ Cup</b> Applesauce
1	<b>½ Cup</b> Brown Sugar
1	<b>¼ Cup</b> Sugar
1	<b>½ Cup</b> Canola Oil

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**5. Slowly mix the dry ingredients into the wet ingredients**

**6. Use small cookie scoop to put dough onto cookie sheet**

**7. Roll cookies into balls and roll in Puffed Quinoa to coat and place on cookie pan**

**8. Bake for 14 minutes**

**9. Allow to cool for 10 minutes and enjoy!!**