

## Super Power Cookie

- 1½ c [spelt flour](#)
- ½ t each sea salt, cinnamon
- 1 T each ground flax seeds, chia seeds
- 1¾ c rolled oats, quick cooking used here
- ½ c each sunflower seeds, pumpkin seeds, hemp seeds, raisins
- ⅓ c each melted coconut oil, molasses
- 1 c [almond milk](#) (or half [coconut milk](#) and half water)
- 1 c [good quality dark chocolate chips](#)

Preheat oven to 350F.

Line 2 baking pans with parchment paper. In a large bowl, combine flour, salt and cinnamon. Add oats, raisins and seeds.

In a small bowl, blend oil, molasses and milk. Add to dry mixture, and mix well using your hands. Add chocolate chips.

Form tablespoon-sized ball shapes, and flatten. Bake for about 20-25 minutes or until tops are set. Cool before serving. Makes 2 dozen cookies.

**Jittery Cook**