

CINNAMON ROUNDS

Vegan | Makes 15 rounds

INGREDIENTS

- 1 cup rolled oats (blend into oat flour)
- 1 cup all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 cup applesauce
- 1/4 cup almond milk
- 1/4 cup maple syrup
- 1 Tbsp vegetable oil
- 2 tsp vanilla extract
- 1/2 cup raisins

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Whisk together ground oats, all-purpose flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Set aside.
3. Stir together applesauce, almond milk, maple syrup, oil, and vanilla.

4. Combine wet and dry ingredients and mix until relatively combined. Add in raisins.
5. Knead until everything is evenly combined and a nice dough ball is formed (it will be moist and dense). Gradually add extra flour if needed, until the dough stops sticking to your hands.
6. Separate and roll dough into 1' balls, then flatten into circles with the palm of your hand (about $\frac{1}{2}$ inch thick).
7. Place rounds on a baking sheet lined with parchment paper. They will not spread out, so you can place them relatively close together.
8. Bake at 350 degrees Fahrenheit for 12 minutes. Enjoy! Freeze leftovers for optimal freshness.

