

Raspberry Oatmeal Cookies

- 1 cup (100g) instant oats (measured like this and gluten-free if necessary)
 - $\frac{3}{4}$ cup (90g) whole wheat or gluten-free* flour (measured correctly)
 - 1 $\frac{1}{2}$ tsp baking powder
 - $\frac{1}{2}$ tsp ground cinnamon
 - $\frac{1}{8}$ tsp salt
 - 2 tbsp (28g) coconut oil or unsalted butter, melted
 - 1 large egg, room temperature
 - 1 tsp vanilla extract
 - $\frac{1}{2}$ cup (120mL) honey
 - 6 tbsp (53g) fresh raspberries, diced
1. In a medium bowl, whisk together the oats, flour, baking powder, cinnamon, and salt. In a separate bowl, whisk together the coconut oil, egg, and vanilla. Stir in the honey until thoroughly incorporated. Add in the flour mixture, stirring just until incorporated. Fold in the raspberries. Chill the dough for at least 30 minutes. (If chilling longer, cover with plastic wrap, ensuring it touches the entire surface of the cookie dough.)
 2. Preheat the oven to 325°F, and line a baking sheet with parchment paper or a Silpat.
 3. Drop the cookie dough into 15 rounded scoops on the baking sheet. (If chilled longer than 1.5 hours, flatten slightly.) Bake at 325°F for 13-15 minutes. Cool on the baking sheet for at least 15 minutes before turning out onto a wire rack.