

#SoyInspired Apricot Oatmeal Soy Cookies

1 cup vegan butter

1 cup brown sugar

½ cup sugar

2 Ener-G egg replacers (or substitute with 2 “flax eggs”)

1 cup flour

½ cup soy flour

1 teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon almond extract

½ teaspoon salt

1 ½ cups oatmeal

1 ½ cups Texturized Soy Protein

1 cup chopped dried apricots

¾ cup dried cranberries

¾ cup coconut

¾ slivered almonds, toasted

Preheat oven to 350 F.

1. In a large mixing bowl, beat butter and sugars until creamy.
2. Add next 7 ingredients and mix until just blended.
3. Stir in remaining ingredients until blended.
4. Drop by rounded tablespoons, 2 inches apart on ungreased cookie sheet.
5. Bake 14-15 minutes or until tops are golden brown. Cool cookies on wire racks.

Yield: approx 4 ½ dozen cookies

<http://jlgoesvegan.com/meatless-monday-meal-plan-soyinspired>