

WFPB Drop Cookie Base

Prepping Time: 10 Mins

Baking Time: 8-10 Mins

Serving: 24 - 30 cookies

INGREDIENTS

- 112 grams coconut butter
- 120 grams dates (16 barhi)
- 80 grams date syrup
- 320grans stiff sourdough starter
- 1 flax egg (1 tbsp ground flaxseeds plus 3 tbsp water)
- 1/2 cup applesauce
- 10g vanilla extract (2 tsp)
- 6g salt
- 6g baking soda
- 300g soft grains
- 1 cup mix-ins

DIRECTIONS

1. Preheat our oven to 350 F.
2. Cream the coconut butter, dates, date syrup and sourdough starter until smooth and creamy.
3. While that is creaming, mill your grains into flour in a separate bowl on the finest setting.
4. Add other dry ingredients to the flour and mix together, setting to the side.
5. While the mixer is still on, slowly add the flax egg mixture until well mixed, followed by your applesauce and extract.
6. Turn off the mixer and add the dry ingredients. Mix on LOW and JUST ENOUGH to incorporate the dry ingredients. Do not over mix!
7. Add any mix-ins, mixing on low for 1 to 2 seconds on LOW speed.
8. Scoop the dough into equal portions and bake until center of cookie reaches:
190 F for chewy cookies
200 F for crunchy cookies
9. Let cool several minutes on baking sheet, then transfer to a wire rack.

VARIATIONS:

Sugar Cookies: Leave out mix-ins.

Chocolate Chip: Mix-in: 1 c. chocolate chips

Oatmeal Raisin: Mixin:

- 1/2 cup raisins
- 1/2 cup rolled oats

Peanut Butter: Mix-in: 1 cup peanut butter

White Chocolate Macadamia Nut: Mix-in:

- 1/2 c. white chocolate chips
- 1/2 c. macadamia nuts

Double Chocolate: Mix-in:

- 1/4 cup cocoa powder
- 1 cup chocolate chips

Lemon Cookies: Replace vanilla extract with lemon