

# RECIPE OF THE WEEK

FEATURING: *PUMPKIN!*

## PUMPKIN SNACKLES

FROM PLANTPOWEREDKITCHEN.COM

Yield: 12-13

### Ingredients

- 1 1/2 cups rolled oats (use certified gluten-free for that option)
- 1 cup oat flour (use certified gluten-free for that option)
- 1/4 cup raisins
- 1 1/4 tsp. baking powder
- 1 1/4 tsp. cinnamon
- 1/4 tsp. freshly grated nutmeg
- 1/4 tsp. allspice
- pinch ground cloves (optional)
- 1/4 tsp. (lightly rounded) sea salt
- 1 1/2 Tbsp. ground chia seeds (grind in a coffee/spice grinder)
- 3/4 cup canned pumpkin puree (NOT pumpkin pie mix)
- 1/2 cup + 2 Tbsp. pure maple syrup
- 3 Tbsp. unsweetened non-dairy milk
- 1/2 Tbsp. freshly squeezed lemon juice
- 1 tsp. vanilla
- 2-3 Tbsp. non-dairy chocolate chips (optional)

### Instructions

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a large bowl, dry ingredients from rolled oats to sea salt, stirring to mix well. In another bowl, combine the chia with the pumpkin, maple syrup, milk, lemon juice, and vanilla, whisking through to smooth out the pumpkin puree.

Add the wet ingredients to the dry, stirring through until nicely incorporated – and adding the chocolate chips, if using (see note).

Use a cookie scoop (or take spoonfuls, about 2 tablespoons in size) to transfer mounds of the batter to the baking sheet. Bake for 13-14 minutes until just firm to the touch (about 14 minutes for a yield of 12 snackles, and 13 minutes for yield of 12).

Remove from the oven, and let cool on the pan for about a minute, then transfer to a cooling rack.

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