



Birthday Cake Cookies

Do you know that with a good blender, you can make some of your own flours at home? That is exactly what I do to make oat flour. I take a cup of [gluten-free oats](#) and add to the dry Vitamix cup and blend away, the results my oat flour for this delicious cake cookie recipe, taste like a cake, but it is a cookie.

Ingredients

1 Cup maple syrup

1/2 Cup butter

2 Eggs

2 Tsp vanilla extract

1 Tsp baking soda

3 Cups oat flour

Directions

1. Preheat oven to 350 degrees.
2. Prepare a 11x14 cookie sheet by lining with parchment paper
3. Beat the butter and maple syrup until blended.
4. Add the eggs, vanilla extract, baking soda and combine until everything is incorporated, scraping down the sides of the bowl if necessary.
5. Add the oat flour and mix on low speed until a dough forms.
6. Once combined scoop the cookies by the tablespoon and place on the prepared baking sheet.
7. Flatten slightly with the palm of the hand.
8. Bake for 12-15 minutes until edges are lightly brown.
9. Let cool for 10 minutes before transfer to a wire rack.
10. Store in an airtight jar for 2- 3 days on the counter or freeze up to 3 months.
11. Remove from freezer couple hours prior and enjoy.

Note: I use all organic and aluminum free ingredients