

Sweet Sundays: Hearty Oatmeal Cookies for Energy on the Go ...

Sarena of The Non-Dairy Queen took the Earth Balance Vegan Buttery Sticks for a test run, and it resulted in some delicious and power-packed cookies:

"When I first started baking dairy free I had no idea where to start. I was really quite clueless about vegan products and how useful they would be in my baking now. I asked a fellow blogger about dairy free butter substitutes and she recommended Earth Balance. I have been a loyal user of Earth Balance ever since. It is the perfect safe alternative for all of my dairy free baked goods that need butter for their structure. Back when I first started using it, I could only get the tub. This was a little difficult for measuring, but worth the trouble at the time. Now I can get the sticks and I love how easy it is to measure! It is especially useful in my oatmeal cookies! ...

These are what I now refer to as Con Cookies. This is my go to recipe for a great hearty cookie that will get you through the times when there is no time to stop for food! I make these every year for the conventions we go to and they are a hit with everyone. I change up the dried fruits and nuts depending on what I have on hand. So, this is the latest version for Con Cookies..."

Con Cookies

(adapted from Martha Stewart Everyday Food)

- 1 cup white whole wheat flour
- 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup dairy-free margarine (2 sticks of Earth Balance)
- 1/2 cup packed dark-brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups quick oats (not instant)
- 1 cups raisins (chopped in a food processor)
- 1 cup raw sunflower seeds
- 1 cup sweetened shredded coconut

Preheat the oven to 350 degrees. Whisk together the flours, baking soda, and salt in a bowl and set aside. Cream together the margarine and sugars until light and fluffy. Beat in eggs and vanilla, scraping down the sides of bowl as needed. Add the flour mixture to the sugar mixture and beat just until combined. Next stir in the oats, raisins, sunflower seeds and coconut just until combined. Drop level 1/4-cup measures of dough onto baking sheets (I use my ice cream scoop) about 1 1/2 inches apart. Bake until they are golden brown and soft to the touch about 18 rotating the cookie sheets halfway through. Cool 5 minutes on the cookie sheets and then transfer to a wire rack to cool completely.