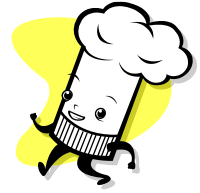


Paul's Corona-Coping Cookies

A perfectly healthy snack for those under stay-at-home orders during a pandemic. Truly delicious and packed with wholesome goodness to help battle any contagion!



Ingredients:

- ½ c Butter (softened)
- ½ c Applesauce (unsweetened)
- 1 Banana (very ripe)
- 2 Eggs
- < ½ c Brown sugar
- 1 c Dates (chopped)
- 1 tbsp Vanilla
- 1½ c Flour
- 1 tsp Salt
- 1 tsp Cinnamon
- ½ tsp Nutmeg
- 2 tbsp Ginger (fresh grated)
- ¼ c Chia seeds
- 3 c Rolled oats
- ½ c Walnuts (chopped)
- ½ c Pumpkin seeds
- 1½ c Raisins
- ¼ c Coconut flakes (unsweetened)



Directions:

1. Preheat oven to 325°F.
2. Mix butter, applesauce and banana.
3. Add one egg at a time until creamy.
4. Add sugar, vanilla and dates until fluffy.
5. Combine flour, salt, cinnamon, nutmeg, ginger and chia seeds separately then mix into creamy base.
5. Stir in oats, walnuts, pumpkin seeds, raisins and coconut flakes.
6. Heap generous tablespoon dollop of dough on parchment-lined baking sheet, slightly flatten/shape and keep 1 inch apart.
7. Bake 12-14 minutes until edges are slightly brown. Do not overbake.