

RECIPE

Gluten-Free Quinoa Chocolate Chip Cookies

Start to Finish: 20 minutes Servings: 30

Ingredients:

- 3 tablespoons Smart Balance margarine, softened
- 1 teaspoon vanilla
- 1 egg
- ¼ cup Splenda Sugar Blend
- 1 cup gluten-free rolled oats
- 2 cups cooked quinoa, cooled
- ½ cup gluten-free baking mix (such as Pamela's)
- ¼ cup mini-chocolate chips

Directions:

1. Preheat oven to 350 F. Line baking sheet with parchment paper.
2. In a large bowl, whisk together margarine, vanilla, egg and Splenda. Mix until well blended.
3. Add oats, quinoa and baking mix to mixture and stir well. Fold in chocolate chips.
4. Drop by tablespoon onto baking sheet. Bake for 15 minutes.
5. Cool on wire rack and store in airtight container when cool.

MAKE IT GLUTEN-FREE: Confirm ingredients are gluten-free.



Nutrition Information Per Serving:

55 Calories; 2 g Total Fat; 0.6 g Saturated Fat; 5 mg Cholesterol; 30 mg Sodium; 8 g Carbohydrates; 1 g Protein; 1 g Fiber