Ayurveda Eggless Oatmeal Cookies

Heaven’s Banquet-Miriam Kasin Hospodor

½ Cup Butter--softened
1 ¾ Cups brown sugar

1 Cup whole wheat flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
⅛ teaspoon ground ginger
½ teaspoon ground cardamom
¼ teaspoon ground cloves

3 cups rolled oats (instant or regular)
⅛ - 1 Cup non dairy milk (soy, almond, rice)
½ cup chopped nuts OR/AND 1 Cup raisins or dates

1. Preheat oven to 350°. Butter cookie sheets
2. Cream butter and brown sugar thoroughly.
3. Sift all the dry ingredients (except the oats) together over the butter and sugar.
4. Add the oats and milk. Stir until blended. Add nuts and dates/raisins.
5. Drop by spoonfuls onto cookie sheets about 1 ½ inches apart.
6. Bake until done 12-15 minutes. Cookies will be soft—transfer to a plate for cookies to firm, cool and harden. Yummmm.