

Hermit Cookies (with gluten and dairy free option)

1/2 cup butter **or** coconut oil
1 1/4 cups sucanat
1 egg
1/3 cup milk or milk alternative
1/2 cup oat or quinoa flakes
1 1/2 cups spelt or chickpea flour
1 cup seedless raisins
1/2 cup chopped pistachios
1/2 tsp salt
1 tsp baking powder
1/4 tsp baking soda
1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp ginger

Preheat the oven 350 degrees F. Cream the butter or coconut oil with the sucanat in a mixer until smooth and soft. Mix the dry ingredients together including the raisin and pistachios and set aside. Add the egg and milk to the butter or coconut oil mixture along with the dry ingredients. Mix well. Divide the cookie dough in walnut size pieces and place about 2 inches apart on a greased cookie sheet or one lined with parchment paper. Bake for 10-15 minutes. Let cool and store in an air-tight container.