

$\frac{1}{4}$  Cup Flax Meal  
 $1\frac{1}{4}$  Cup Coconut Milk  
1 teaspoon apple cider vinegar

$3\frac{1}{4}$  cups Flour  $\rightarrow$  added more later  $3\frac{3}{4}$  - 4 cups total  
 $1\frac{1}{2}$  teaspoons baking soda  
1 teaspoon cinnamon  
2 teaspoons salt

1 cup brown sugar } original 3.5 cups sugar, 2 teaspoons molasses  
 $1\frac{1}{2}$  cups turbinado }  
 $2\frac{1}{2}$  cups peanut butter  
 $\frac{1}{2}$  cup coconut oil, melted

2 teaspoons vanilla

$2\frac{1}{2}$  cups semi sweet chocolate chips

Preheat oven to 350, whisk together Flax, Coconut Milk, and vinegar and let sit for 10 minutes

Mix flour, baking soda, cinnamon and salt - set aside

Mix Sugar, peanut butter + coconut oil until well mixed, add flax + coconut milk mixture followed by vanilla

Add flour mixture and mix with hands until just incorporated  
fold in chocolate chips

Form dough into  $1\frac{1}{2}$  balls and place on cookie sheet 2 to 3 inches apart. Flatten with fork to  $\frac{3}{4}$  inch and bake 15 to 17 minutes. Cookies will not brown - monitor time