**Chocolate Chip Oatmeal Cookie Recipe**

Ingredients:

* ½ cup coconut butter
* 1 cup coconut sugar
* 2 eggs
* 1 teaspoon vanilla extract
* 2 cups [Paleo flour](https://draxe.com/recipe/paleo-flour-blend/)(see below)
* 1 teaspoon baking soda
* 1 teaspoon sea salt
* 1½ teaspoon cinnamon
* 1 teaspoon nutmeg
* 3 cups gluten-free rolled oats
* ¼ cup dark chocolate chips, minimum 70 percent cacao

### Directions:

1. Preheat oven to 350 degrees F.
2. In a large bowl, mix the coconut sugar, eggs, coconut butter and vanilla with a hand mixer or whisk until well-combined.
3. Add flour, oats, nutmeg, cinnamon, baking soda and salt. Mix until well-combined.
4. Add chocolate chips and mix.
5. Roll dough into balls and flatten each cookie.
6. Bake for 8–10 minutes.

One cookie recipe that’s always a crowd pleaser is this oatmeal cookie recipe. Even people who don’t consider themselves oatmeal fans rave about this one. After all, these are gluten-free and have no refined sugar..

**Paleo Flour Blend: A Nutritious Paleo Substitute for All-Purpose Flour**

### Ingredients:

* 1½ cup almond flour
* 1 cup arrowroot flour
* 1 cup coconut flour
* ½ cup tapioca flour

### Directions:

1. Mix all ingredients in a bowl.
2. Put in an airtight container and store in a dry place.