

Description



A new twist on oatmeal cookies...these are made with our Natural Buttery Olive Oil instead of butter! Delight in the wholesome goodness of Olive Oil Oatmeal Cookies! This easy-to-follow recipe combines the rich, fruity flavor of extra virgin olive oil with the hearty texture of rolled oats, creating a delicious and healthier alternative to traditional butter-based cookies. Perfectly sweetened with brown sugar and a hint of vanilla, these cookies are soft, chewy, and full of natural goodness.

Whether you're looking for a guilt-free treat or a tasty snack for the whole family, these oatmeal olive oil cookies are sure to satisfy your sweet cravings. Enjoy them fresh out of the oven or pack them in your lunchbox for a nutritious on-the-go snack. Try this recipe today and experience the unique, delicious twist that olive oil brings to classic oatmeal cookies!

Vegan too! Vegan recipe

Ingredients:

- 6 T. all purpose flour
- 6 T. old fashioned oats
- 3 T. brown sugar
- 1 T. granulated sugar
- 1/4 t. cinnamon
- 1/4 t. The Olive Tap's [Himalayan Pink Ancient Sea Salt](#)
- 1/4 t. baking soda
- 1 egg
- 1/2 t. vanilla

- 2 T. The Olive Tap's [Natural Buttery Olive Oil](#)

Directions:

1. Preheat oven to 350 degrees.
2. In a small bowl, combine the flour, oats, brown sugar, granulated sugar, cinnamon, salt, and baking soda and mix until combined. Add the egg and vanilla and mix again to combine. Pour in the olive oil and mix one last time.
3. Scoop the dough into tablespoons onto parchment lined cookie sheet. Bake for 9-10 minutes or until the cookies are lightly browned around the edges.

An Olive Tap Original Recipe by Samantha, Providence, RI

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/olive-oil-oatmeal-cookies/>

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