

Chai Snicker Doodles

Cookies:

1/2 c oil

1/4 c maple syrup

1 tsp baking soda

3 tbsp milk of choice

1 tsp chai spice blend

1 c white sugar

2 tsp vanilla

1/4 tsp salt

2.5 c Oat Flour gf

Topping:

1/4 c white sugar

2 tsp chai spice blend

Mix oil, syrup, milk & vanilla in a bowl. In a separate bowl combine dry ingredients.

Gradually add dry ingredients to the wet. Adding more flour if need to form a doughy consistency.

Roll into 1" balls, flatten a bit and roll in topping.

Bake 2" apart on parchment lined cookie sheet.

Bake 11 minutes at 350. Cool and enjoy!