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# Not-ella Stuffed Oatmeal Cookies

Cook Time: 15 min

prep Time: 20 min

total Time: 35 min

servings: 20

Ingredients:

For the Not-ella:

- 1 cup toasted hazelnuts
- 2 T maple syrup
- 2 tbsp coconut sugar
- 1 1/2 tbsp cocoa powder
- pinch of salt
- 2 tbsp strong coffee (liquid)

For the cookies:

- 2 tbsp flax seeds
- 1/2 cup coconut sugar
- 1/2 cup coconut oil, melted
- 1 tsp vanilla
- 1 cup whole-wheat pastry flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup rolled oats
- 1/3 cup chopped hazelnuts
- 2 tbsp cocoa nibs (optional)

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Instructions:

Make the Not-ella

1. Place the hazelnuts in a food processor and process for about 3-5 minutes until the nuts turn into a butter. You may need to stop and scrape the side a couple of times.
2. Then add the maple syrup, coconut sugar, cocoa powder and salt. Process while slowly adding the coffee. We want the mix to be thick.
3. Transfer to a jar or other container with a lid. Store in the fridge.

Make the Cookies

1. Pre-heat the oven to 375F or 190C. Prepare a baking sheet with parchment paper.
  2. Place the flax seeds in a coffee or spice grinder. Grind to a powder. Either add 1/4 cup (60ml) of water to the grinder and blend until you get a thick paste, or transfer the powder and water to a bowl, stir well and set aside until it becomes thick.
  3. In a medium bowl mix together the flax mixture, sugar, coconut oil and vanilla. In another large bowl, mix the flour, soda, salt and oats. Add the flax mix to the dry ingredients and fold in, adding the chopped hazelnuts and nibs in the last few strokes.
  4. Take the not-ella out of the fridge. Roll about 2 tablespoons of cookie dough between your palms, then press flat. Add about a teaspoon of the not-ella to the centre, then close the dough around it to
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make a ball. Place on the baking sheet. Repeat with the remaining dough to make approximately 18-20 cookies. If you like your cookies more flat, press on them slightly.

5. Bake for 15-18 minutes. Let cool—but not too long. They are so yummy warm too.