



yOH! - yogurt/oatmeal cookie

Yields: up to 32 small cookies

Ingredients

- 1 ½ cup – Plain Nonfat Yogurt
- ½ cup – Rolled Oats (finely ground)
- 3 Tbsp – Stevia
- 1 cup – Self-rising Flour



Procedure:

1. Add all ingredients (in order) together in bowl
 2. Gently fold ingredients together with a spatula or spoon
 3. Use a melon scoop to drop dough onto parchment lined baking pan
 4. Bake at 350: 15 minutes (regular oven) 10 mins (convection oven)
- Cookies should be lightly browned on bottom – do not overbake
5. Let cool completely and carefully remove from parchment paper