Chocolate oatmeal cookies (adapted from The Joy of Cooking oatmeal raisin cookies)

I love playing around with ingredients, adding a bit extra spices here and there, or replacing ingredients as I've done with this recipe. Feel free to try it with different ingredients like flours, sugars, oil or butter, chocolates, nuts, etc. I'm sure you'll enjoy the results no matter what.

About forty-eight 3-inch cookies

Preheat oven to 350F. Grease of line 2 cookie sheets .

Whisk together:

- ¾ cup almond flour
- ½ sorghum flour
- ½ ground flax seeds
- ½ teaspoon salt

Beat in a large bowl until well blended:

- 1 cup avocado oil
- ¼ cup sugar
- 1 ½ cup packed brown sugar
- 2 large eggs
- 2 teaspoon vanilla
- ½ teaspoon almond extract, or orange extract oil

Stir in the flour mixture. Stir in:

- 1 cups chopped 75% or higher chocolate, or chocolate chips
- 3 ½ cups old-fashioned rolled oats
- ¼ cup hemp seeds
- ½ chopped pecans, or walnuts

Shape dough into generous 1 ½-inch balls and place about 2 inches apart on the cookie sheets. Flatten the balls into ½-inch-thick rounds. Bake, 1 sheet at a time, until the cookies are lightly browned all over, 12 to 14 minutes. Let stand briefly, then remove to a rack to cool.