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Dr. G's Glorious Chocolate Chip Oatmeal Cookies

Ingredients:
½ cup Almond Flour **(*1 cup if you are avoiding wheat and gluten)**
¼ cup Aranji Flour (*High protein flour)
¼ cup Whole Wheat Pastry Flour (Bob's Red Mill or BarryFarm.com)
½ tsp ground cinnamon
½ tsp baking soda
¼ tsp salt
½ cup of organic butter, unsalted, softened to room temperature
¼   cup of packed brown sugar
¼ cup or less of baker's sugar or sugar in the raw
*With the sugar you can experiment with **Erythritol.** It is a sugar alcohol that doesn't get absorbed as a carbohydrate. It is much sweeter than sugar. It doesn't affect glucose or insulin levels.
Other sugar substitutes are Stevia, Monk Fruit Extract and Truvia (a combo of stevia and erythritol).
1 large egg at room temperature
1 tsp organic pure vanilla extract
1 ½ cups of Bob's Mill Museli **(Gluten free option is available)**
1/8th   tsp of cinnamon and allspice
1/8th cup of wheat germ **(optional—avoid with wheat sensitivity)**
1 cup of semi-sweet chocolate chips (Toll House uses sugar, no additives, preservatives or artificial coloring or flavors)
*Sugarless options are ChocZero and Lakanto Semi-Sweet Chocolate Chips—Find these online or at Thrive Market online.

Directions:
1. Preheat oven to 350 F and line 2 baking sheets with parchment paper.
2. Mix the first six ingredients and set aside.
3. In a larger mixing bowl cream the butter and sugars until smooth. Mix in the egg and vanilla extract.
4. Add the dry ingredients about ½ cup at a time until combined.
5. Mix in the museli and wheat germ (or omit the wheat germ).
6. Mix in the Chocolate chips.
7. Place 1 Tablespoon of cookie dough on the parchment covered baking sheets. Leave approximately ½ to 1 inch between the cookies.
8. Bake at 350 F for 10 to 13 minutes.
9. Cool for 5 to 7 minutes and then transfer to a plate.
10.   Once completely cool, store in a secure tin or Tupperware.