

Oat Tartlets

- Preheat the oven to 180 degrees.
- First create flax eggs: Put together 20 tablespoons of ground flax with 3 cups of (preferable hot) water and stir.
- Put into a big bowl:
 - 17.5 cups of oats.
 - 10 cups of whole wheat flour.
 - 2.5 cups wheat germ
 - 5 teaspoons baking powder
 - 2.5 teaspoons salt.
 - Mix.
- Put into another big bowl:
 - 3.3 cups of canola oil
 - 3.3 cups of brown sugar
 - The flax egg mixture we prepared.
 - Mix.
- Move the wet ingredients into the dry ingredients and mix.
- Cooked
- Old Mixture was:
 - 2 kilo of walnuts
 - 5 cups of dried cranberries
 - 2.5 cups of raisins
 - 2.5 cups of maple syrup
 - Mix
- Oil all muffin pans you can find, and fill the muffin hole with the oat mixture like a tart (dough up to the sides, but in the middle only a little), and put into every middle half of a chocolate praline
- Fill up the muffin tin with the nut mixture, and bake for about 18 minutes at 180 degrees.

- Let cool after baking for at least 10 minutes.