

## Did You Know . . .

We have many Prayer Warriors here at the Press and they are praising God for the answers to their prayers.

This week I received an email from Chris Alexander thanking the people who stepped in to help and praising God for His answered prayer in getting the Journey out.

Prayer make a difference! God is as able and willing today, as when He fed 5,000 people, healed the leper and calmed the raging sea.

Let's join our Prayer Warriors, by uplifting:

- Each member of our team,
- The various ongoing projects
- Decisions that are made each day,
- Our equipment,
- Our Board members who are traveling to join us this week
- Additional team members

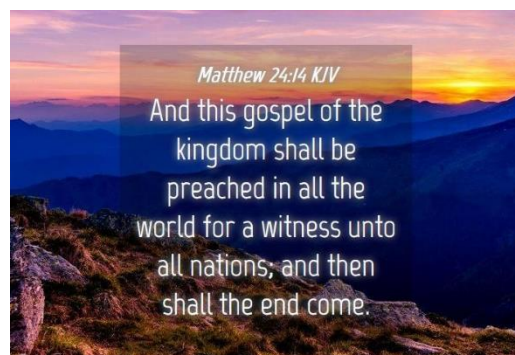
Let expect Big things to happen!

## Making a Difference . . .

Here at the Press, we are fortunate to have a team of exceptional tour guides who zealously lead multiple tours every month. Our groups vary in size, ranging from just a few individuals to a larger mix of children and adults from schools.

Just yesterday, we had the pleasure of hosting two different groups of individuals who thoroughly enjoyed their tour experience. One of the participants expressed how proud he felt to be an Adventist as he witnessed the significance we attach to spreading the Gospel.

Remember our God given mission as we continue to share this message of salvation with others.



## Recipes . . .

by Julie Nichols

### Vegan Oat Chocolate Chip Cookies

These crunchy cookies are fiber-rich thanks to oats, which also lends a nutty, sweet flavor to the dough. Almond butter stands in for butter in the recipe, which is a good source of protein and fiber to fill you up and keep you satisfied. Look for no-sugar added dark chocolate chips (sweetened with stevia) in the baking aisle.

Note: If you're not gluten intolerant, feel free to use your favorite oats, flour, baking powder and vanilla extract.

Active time: 15 minutes Total time: 35 minutes

## Ingredients

- 1 3/4 cups (168g) gluten-free rolled oats, divided
- 1/4 cup (37g) gluten-free flour blend (such as Bob's Red Mill 1-to-1 Baking Flour)
- 3/4 teaspoon gluten-free baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup (140g) almond butter
- 6 tablespoons (89ml) maple syrup
- 3 tablespoons coconut oil
- 1 teaspoon gluten-free vanilla extract
- 1/2 cup (85g) no-sugar added dark chocolate chips (such as Lily's)

## Directions

Preheat the oven to 375°F (190°C). Line 2 baking sheets with parchment paper and position the oven rack in the upper third of the oven.

Put 1 cup (96g) of the oats in a food processor. Add the gluten-free flour blend, baking powder, cinnamon and salt. Pulse until the oats are finely ground, about 25 1-second pulses. Set aside.

In a large bowl, whisk the almond butter, maple syrup, coconut oil and vanilla together until smooth. Add the contents of the food processor and the remaining unprocessed oats and stir to combine. Stir in the chocolate chips.

Scoop the dough by the tablespoonful and arrange on the baking sheets 2 inches (5 cm) apart. Push down on the top of each cookie with a fork to smash it a little (the cookies will not spread when baked). Bake 1 baking sheet at a time until golden brown and crunchy, about 18 minutes. Cool on a wire rack. Store in an airtight container at room temperature for up to 1 week.

Serves: 24 | Serving Size: 1 cookie

Nutrition (per serving): Calories: 114; Total Fat: 6g; Saturated Fat: 2g; Monounsaturated Fat: 0g; Cholesterol: 0mg; Sodium: 78mg; Carbohydrate: 14g; Dietary Fiber: 2g; Sugar: 4g; Protein: 3g

**Thank you, Julie, for sharing this yummy recipe with us!**

Do you happen to have an amazing vegetarian or vegan recipe that you'd love to share with your colleagues? Please send them through interoffice mail or to [judy.williams@pacificpress.com](mailto:judy.williams@pacificpress.com).

We can't wait to try out your delicious creations!



## Dateline . . .

### March Calendar

- 20 PAYDAY
- 21 Chapel - BOARD - Kyoshin Ahn

### March Birthdays

- 20 Joe Gutierrez
- 22 Matthew Kabush
- 29 Tony Jarrett
- 30 Steve Lanto

### April Calendar

- 1 Chapel - Camden Ross
- 3 PAYDAY
- 8 Chapel - Product Dev. - Doug Church
- 15 Chapel - Safety - Mike Fifer
- 17 PAYDAY
- 22 Chapel
- 29 Chapel

### April Birthdays

- 3 Dan Show
- 5 Alicia Adams
- 7 Aaron Troia
- 15 Robert Hastings
- 15 Josh Hey
- 16 Dale Galusha
- 17 Doug Church
- 17 Pilar Recuenco
- 18 Todd Hood
- 22 Kaleb Knauff
- 30 Ricardo Bentancur