

BREAKFAST COOKIE

Start the day with this easy cookie recipe that helps you get out of the door to begin your day!



Preparation Time: minutes

Cooking Time: minutes

Makes: servings

Ingredients

2 cups quick oatmeal, rolled, dry
 ½ tsp salt
 1 tsp ground cinnamon
 2 cup peanut butter or almond butter
 ¼ cup pure maple syrup or honey
 1/3 cup apple butter
 1 large banana, mashed (1/2 cup)
 ½ cup dried cranberries
 ½ cup pumpkin seeds, optional
 ½ cup raisins
 ¼ cup ground flax seeds

Directions

- 1 Preheat oven:
 Conventional oven: 325 °F.
 Convection oven: 300 °F.
 Line 2 large baking sheets with parchment paper or silicone baking mats. Set aside.
- 2 Combine all of the ingredients into a large bowl of a stand mixer (or use a hand mixer). Mix until all of the ingredients are combined. The dough is thick and heavy.
- 3 Using a 1/4 cup measuring cup, portion 1/4 cup mounds of cookie dough onto prepared cookie sheet. Use the back of a spoon to slightly flatten out into a cookie shape. (The cookies will not spread in the oven.)
- 4 Bake for 16-18 minutes or until the edges are slightly brown. Cool cookies on the baking sheets for 10 minutes, then transfer to a wire rack to cool completely.
- 5 Cover leftover cookies and store at room temperature for up to 5 days or in the refrigerator for up to 10 days.