

Breakfast Cookies

Ingredients

2 c Oats
1/2 t Salt
1 t Cinnamon
1 c Peanut Butter
1/4 c Maple Syrup
1 Banana (mashed)
1/2 c Dried Cranberries
1/2 c Pepitas
1/2 c Raisins
1/4 c Flax Seeds (ground)
1/3 c Applesauce

Instructions

- 1.Preheat oven to 325°F. Line 2 large baking sheets with silicone baking mats. Set aside.
- 2.Combine all of the ingredients into bowl of standing mixer. Using a paddle attachment 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.
- 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

Breakfast Cookies

refrigerator for up to 10 days.