



Oatmeal Breakfast “Cookies”

Ingredients

- 2 cups, 200g old-fashioned oats
- 1 cup, 250g Peanut Butter, Seed butter or other nut butter
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup, 113g mashed banana
- $\frac{1}{3}$ cup, 85g applesauce
- $\frac{1}{4}$ cup, 78g maple syrup
- $\frac{1}{2}$ cup, 57g dried cranberries
- $\frac{1}{2}$ cup, 75g raisins
- $\frac{1}{4}$ cup, 25g ground flax seeds

1. Preheat the oven to 350 degrees. Line 2 baking sheets with parchment or silicone baking mats.
2. In a large bowl, combine all ingredients and stir until well mixed, the dough will be thick.
3. Using $\frac{1}{4}$ ice cream or cookie scoop, scoop onto prepared baking pans leaving 1inch between each scoop. Slightly flatten each cookie with your palm or the back of a wooden spoon. Bake for 15-20 minutes rotating the pans half way through baking. Cookies are done when the edges are golden. Cool cookies on a wire rack for ten minutes, then transfer the cookies directly to the rack to cool completely.

Equipment

- Measuring Spoons/Cups
- 1 large bowl
- Wooden spoon or silicone spatula
- 2 baking sheets
- Parchment or silicone mats
- Wire cooling racks
- $\frac{1}{4}$ cup cookie scoop
- Metal spatula