

Pumpkin Oatmeal Breakfast Cookies

Ingredients

- 1 cup (100g) quick cooking oats
- ¾ cup (90g) whole wheat flour
- 1 tsp baking powder
- ¼ tsp cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp ground allspice
- ¼ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp salt
- 1 tsp vanilla extract
- ¼ cup honey or maple syrup
- ¾ cup pureed pumpkin
- 1 T melted butter or coconut oil
- ¼ cup whole milk, or milk of choice

1. Preheat the oven to 325 degrees and line a baking sheet with parchment paper or a silicone baking mat.
2. In a large bowl, whisk together the oats, flour, baking powder, spices, and salt. In a medium bowl, combine the wet ingredients; butter, honey, vanilla extract pumpkin and milk.
3. Add wet ingredients to the dry ingredients and stir to incorporate.
4. Using a 2 T ice cream scoop (disher) or a spoon, scoop the cookie dough onto the prepared baking sheet and flatten slightly with a silicone spatula or spoon. You should get about 15 cookies.
5. Bake for 8-11 minutes, until golden brown. Remove from the oven and allow to cool on the pan, then move to a wire cooling rack to cool completely.

Equipment

- Large bowl
- Medium bowl
- Measuring Spoons/Cups
- Small Whisk
- Silicone spatula
- Baking Sheet
- Parchment Paper or Silicone Mat
- Small Spoon or 2 T disher
- Metal Spatula
- Wire cooling rack
- Plate for serving