

B r e a k f a s t C o o k i e s

Yield: 1 dozen cookies

Breakfast Cookie Ingredients:

1 and 1/4 cups all purpose flour
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
2 tablespoons unsalted butter, softened
1/4 cup canola oil
1/2 cup brown sugar
1 egg
1/4 cup apple or pear sauce
1 teaspoon vanilla
1/2 cup rolled oats
1/2 cup bran flakes cereal
1/3 cup raisins or dried cranberries
1/2 cup toasted walnuts (optional)



- Step 1:** Preheat oven to 350° F. Line a baking sheet pan with parchment paper.
- Step 2:** In the bowl of an electric mixer, start combining the butter, oil and sugar and beat together until the sugar has dissolved and the color has lightened up. Add the egg, apple or pear sauce, and vanilla and beat until incorporated.
- Step 3:** In a medium-size bowl whisk together all-purpose flour, cinnamon, nutmeg, baking soda, and salt.
- Step 4:** Add the flour mixture to the oil/egg mixture slowly and mix to combine. Make sure you scrape down the sides of the bowl with a spatula. Add oats, bran flakes, raisins, and walnuts. Mix again slowly until everything is incorporated.
- Step 5:** Using a medium-sized disher, scoop out portions of batter around 3 tablespoons onto the parchment-lined sheet pan. Wet your fingers and flatten down the balls of dough before placing the pan in the oven.
- Step 6:** Bake for 10 – 14 minutes or until cookies are baked through but still soft to the touch.
- Step 7:** Let cookies cool before transferring them to a wire rack to cool completely.