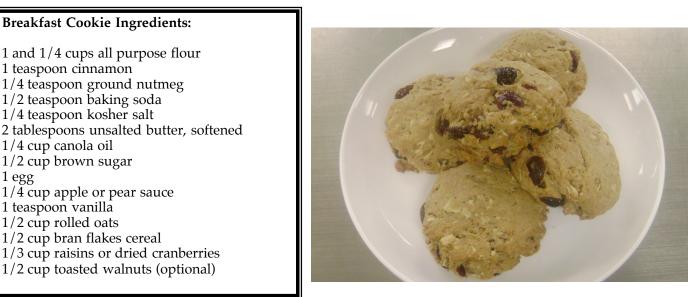
## Breakfast Cookies

Yield: 1 dozen cookies

1 egg



- Step 1: Preheat oven to 350° F. Line a baking sheet pan with parchment paper.
- In the bowl of an electric mixer, start combining the butter, oil and sugar and beat together until the Step 2: sugar has dissolved and the color has lightened up. Add the egg, apple or pear sauce, and vanilla and beat until incorporated.
- In a medium-size bowl whisk together all-purpose flour, cinnamon, nutmeg, baking soda, and salt. Step 3:
- 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.
- Using a medium-sized disher, scoop out portions of batter around 3 tablespoons onto the Step 5: 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.
- Let cookies cool before transferring them to a wire rack to cool completely. Step 7: