

Gluten-Free Apple Cinnamon Breakfast Cookie

Makes 12 - 15 *depending on the size scoop you use



Ingredients

- 2 cups rolled oats
- 2 tablespoons flax seed meal
- 2 tablespoons brown sugar
- 2 tablespoons honey, maple syrup, agave, or date syrup
- ½ cup raisins or dates (chopped)
- ⅓ cup nut butter of choice
- 1 apple, diced
- ¼ teaspoon kosher salt
- 1 teaspoon cinnamon
- 1 teaspoon pure vanilla extract
- ¼ teaspoons baking soda
- 1 teaspoon baking powder
- 1 cup nuts (any kind) or pumpkin seeds

Steps

1. Preheat the oven to 350°F.
Line a baking sheet pan with parchment paper.
2. Add all ingredients except the nuts to the bowl of a food processor. Pulse until the mixture comes together as a sticky mass.
3. Scrape down the sides of the bowl with a spatula and add the nuts. Pulse a few times so the nuts retain some texture (if desired).
5. Using a medium scoop, portion out batter (about 2-3 tablespoons worth) on the prepared baking sheet pan. Wet your fingers and flatten down the balls of dough before placing the pan in the oven.
6. Bake for 10 - 13 minutes, or until they just begin to turn golden brown around the edges. Remove and allow to fully cool. These stay fresh for up to 3 days in an airtight container.