

Pumpkin Spice Breakfast Cookie

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



Ingredients

- 1 cup oat flour (just blend rolled oats in a blender to make oat flour)
- ½ cup rolled oats
- 2 tablespoons flax seed meal
- 1 teaspoon cinnamon
- ½ teaspoon pumpkin pie spice
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ¼ cup canola oil
- ½ cup pure pumpkin puree
- 3 tablespoons brown sugar
- 3 tablespoons honey, maple syrup, agave, or date syrup
- 1 egg
- 1 teaspoon pure vanilla extract

Optional add-ins...

- ½ cup shredded coconut
- ½ cup any chopped nut or pumpkin seeds
- ½ cup mini chocolate chips

Steps

- 1. Preheat the oven to 350°F. Line a baking sheet pan with parchment paper.
- 2. In a large bowl stir together the oat flour, rolled oats, cinnamon, pumpkin pie spice, baking soda and kosher salt.
- 3. In a medium bowl whisk together the oil, pumpkin puree, brown sugar, honey, egg and vanilla.
- 4. Pour the liquid mixture into the dry ingredients and still well. If using add-ins, put them in and mix to combined.
- 5. Using a medium scoop, portion out batter (about 2-3 tablespoons worth) on the prepared baking sheet pan.
- 6. Bake for 13 - 15 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.